

# THE NATIONAL Provisioner

Leading Publication in the Meat Packing and Allied Industries Since 1891

8

## WET OR DRY, ROOMS AND EQUIPMENT CAN BE PROTECTED, BEAUTIFIED, AND MADE MORE EFFICIENT WITH DAMP-TEX ENAMEL

When you paint with Damp-Tex, there is no loss of time or production. Damp-Tex sticks to wet surfaces like ordinary paint sticks to dry. Damp-Tex penetrates, forces out moisture, quickly dries into a tough, enamel-like, waterproof film. One coat is usually sufficient. Resists corrosive gases and oxidation. Stays tough and elastic without cracks, blisters or checks after years of exposure by actual tests. Can be washed repeatedly with soap and water. Contains no turpentine or odors that will taint food.

We suggest a trial order on our money-back guarantee of satisfaction. A fair test will prove Damp-Tex to be all we claim for it. Current list of prices with full details sent without obligation upon request.

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The Enamel that Goes on Water Soaked Surfaces

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**Steelcote Manufacturing Co.**

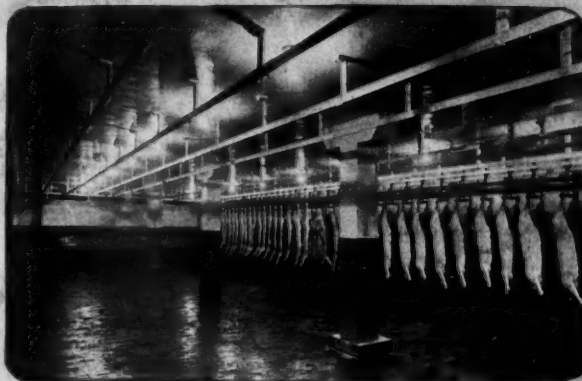
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International Manufacturers of Paint, Varnishes, and Enamel



**SAVE TIME AND PRODUCTION BY PAINTING WET SURFACE JUST AS YOU WOULD DRY, AND WITH THE SAME RESULTS**



**DAMP-TEX IS SOLD ON MONEY BACK PERFORMANCE GUARANTEE**

Damp-Tex is recommended for Brine-Tank Rooms, Coolers, Sausage Making Rooms, Smoke Houses, Killing Floors, or any Room or Equipment where a humid, saturated atmosphere, Low Temperature, or Wet Surfaces prevent the use of ordinary paint or enamel.

# The Buffalo "Self-Emptying" Cutter

## PAYS FOR ITSELF



Yes, it's easy to improve your plant and at the same time increase your profits with the Buffalo "Self-Emptying" Silent Cutter.

Quick and cool cutting, it saves time... increases plant capacity... improves quality of the finished product. Besides the air operated emptying device permits quicker unloading and more sanitary operation.

Available in four sizes with bowl capacities of 200, 350, 600 and 800 lbs. Send for the illustrated circular that describes the full advantages of Buffalo "Self-Emptying" Silent Cutters. We will also enclose a complete chart worked out in conjunction with leading packers that prove Buffalo cutters save... pay for themselves in a short time.

**Wollmershauser Sons Provision Co.**  
MANUFACTURERS OF AND DEALERS IN

FINE SAUSAGE AND MEAT FOOD PRODUCTS  
OFFICE AND FACTORY - 3914 COTE BRILLANTE AVENUE  
TELEPHONE JEFFERSON 1890

ST. LOUIS, MO. August 5, 1940

John E. Smith's Sons Co.,  
Buffalo, N. Y.

Dear Sir:

The self-emptying cutting machine purchased from your company, has been in continuous operation for more than a year.

We are pleased to advise, it has greatly reduced our cutting costs, increased our yield and improved the quality of our finished products.

We also find the cutter operates cooler. We are pleased with the self-emptying device and find it quick, sanitary and efficient.

We can cheerfully recommend its use.

Yours very truly,

*J. A. Wollmershauser, Jr.*  
Partner

W-C

**PROOF!**

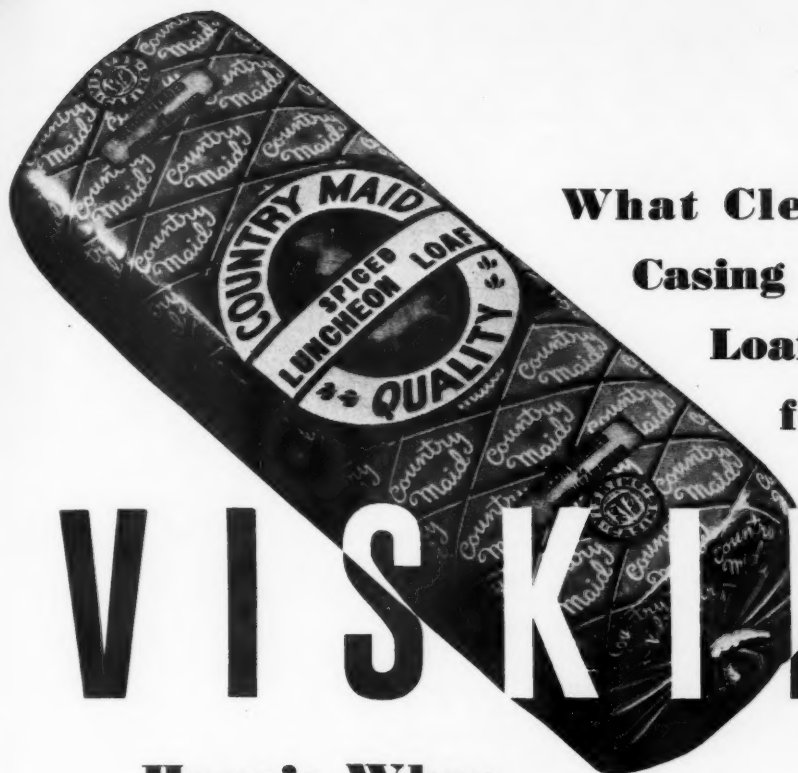
There is no better proof that Buffalo "Self-Emptying" Silent Cutters pay for themselves than the figures received from sausage makers. Follow the lead of progressive provisioners. Install a Buffalo "Self-Emptying" Cutter today and get ahead of competition.

**JOHN E. SMITH'S SONS CO., 50 Broadway, Buffalo, N. Y.**

Manufacturers of a complete line of Sausage Machinery

Sales and Service Offices in principal cities

**Buffalo** QUALITY SAUSAGE MAKING MACHINE



**What Clear, Sparkling  
Casing Is Now Setting  
Loaf Sales Records  
for Packers?**

# V I S K I N G !

## Here's Why:

- 1 "VISKING" casings are easy to handle... speed up production... lower costs.
- 2 "VISKING" casings conform to the product. This eliminates the possibility of spoilage between the casing and surface of the meat.
- 3 "VISKING" casings are easy to slice. Each slice is clear and uniform... eliminates waste for dealers.
- 4 "VISKING" casings will not split or shatter in the slicing machine... no particles of casing get between the slices.
- 5 "VISKING" casings hold the loaf when sliced. The casing remains secure... the loaf will not slide out.

*Remember: For Complete Protection and All-Around Satisfaction There Is No Substitute for a "VISKING" Casing.*

**Write for Complete Information to: THE VISKING CORPORATION  
6733 West 65th Street, Chicago, Ill., U. S. A.**

**CANADA:** C. A. Pemberton & Co., Ltd., 189 Church Street, Toronto, Ontario, Canada. **GREAT BRITAIN:** John Crampton and Company, Ltd., Manchester. **AUSTRALIA and NEW ZEALAND:** Henry Berry & Co. Pty., Ltd., Main Offices, Melbourne and Wellington; Branches throughout Australia and New Zealand

*It costs no more to pack your meat products in "VISKING" Casings*

*"VISKING" is a registered trade mark of The Visking Corporation*

# THE NATIONAL PROVISIONER

*The Magazine of the Meat Packing and Allied Industries*



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## DAILY MARKET SERVICE

(Mail and Wire)

E. T. NOLAN

C. H. BOWMAN

Editors

The National Provisioner Daily Market Service reports daily market transactions and prices on provisions, lard, tallow and greases, sausage materials, hides, cottonseed oil, Chicago hog markets, etc.

For information on rates and service address The National Provisioner Daily Market Service, 407 So. Dearborn St., Chicago.



Official Organ  
American Meat Institute



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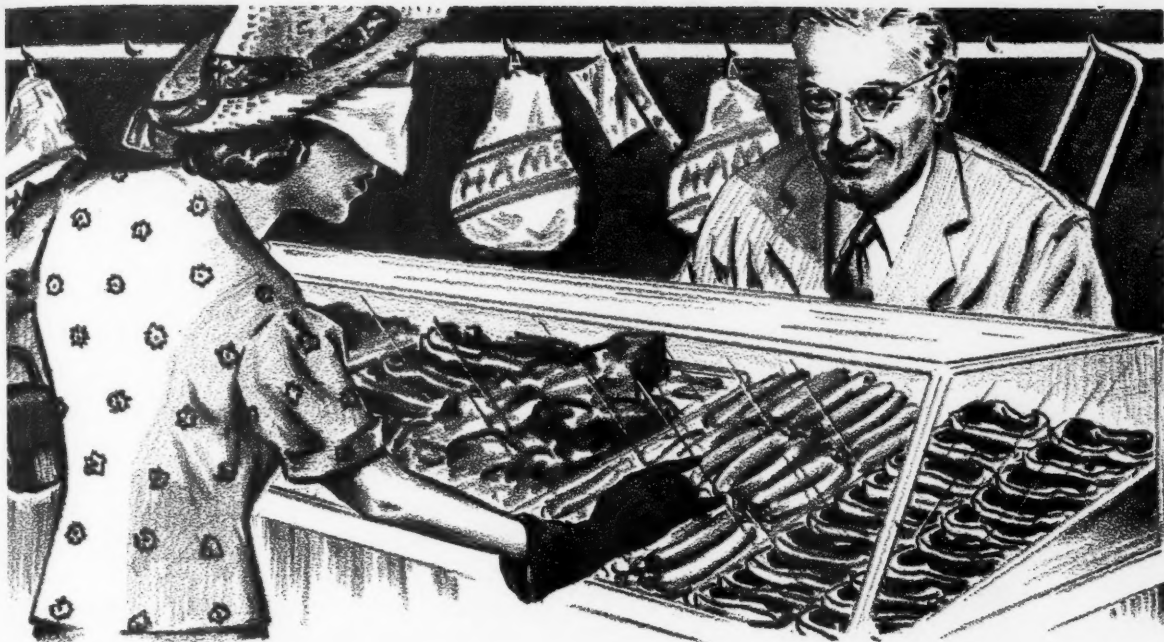
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## END BLINDMAN'S BUFF SHOPPING... Make Sure They Ask for YOUR Meat!

Most housewives play "Blindman's Buff" when they enter a meat shop, in spite of your advertising and promotional efforts to push *your brand meats*. What do they see in the shop? Not *your* products, but trays of unbranded, anonymous meats. They buy hit-or-miss... and there's no guarantee that *your* meats will be "hit."

Here's how to remove the blinds from shoppers' eyes... and rivet their attention to *your* products: Pack and display in NESTRITE TUBS. For NESTRITES brand the unbrandable! These handsome, sturdy paper tubs... gleaming at the crucial point of sale... supply the needed stimulus to make housewives point and say: "I'll take that!"

- ... Your Trade Mark on NESTRITE Paper TUBS identifies your brand.
- ... Your newspaper, magazine and radio messages are attractively emphasized on NESTRITES.
- ... Because they shine with sanitation, NESTRITES suggest *purity* and freshness.
- ... Because they are brilliant in color and design, NESTRITES attract and sell.

Packers and Processors - build your merchandising plans around NESTRITES.



Consider the tremendous advantages of NESTRITES for *your* meats. Let us send you more facts, more information on how to put NESTRITES to strategic use. Write today to LILY-TULIP CUP CORPORATION, 122 East 42nd Street, New York, N. Y.—3050 East 11th Street, Los Angeles, Calif.

# LILY • TULIP



### NESTRITE PAPER TUBS

SIZES:  
1 LB. TO 10 LBS.



# ONE SAUSAGE MAKER TELLS ANOTHER...



**"OF COURSE  
WE USE  
NOSTRIP"**



At the A. M. I. convention . . .  
Many topics of discussion: rising  
costs of operating sausage manu-  
facturing plants . . . prospects of  
further cost increases . . . all com-  
pelling thought to the use of more  
efficient methods. And one sausage  
maker tells another about the "Nat-  
ural" *Nostrup* advantages: speed in  
stuffing . . . less labor and handling  
.. uniform quality . . . no spoilage  
nor deterioration . . . saving in  
floor space by *Nostrup's* modern  
packaging . . . all resulting in more  
efficient operation and large savings.

More and more sausage makers  
are finding *Nostrup* a revolutionary  
innovation in reducing costs. Why  
not let us prove this fact to you?



*Nostrup*  
Reg. U. S. Patent Office

**SHEEP CASINGS**

A NEW AND IMPROVED METHOD OF PRESERVING  
AND MARKETING SELECTED SHEEP CASINGS

**MONGOLIA  
IMPORTING CO.**

IMPORTED SAUSAGE CASINGS

**274 WATER STREET, NEW YORK CITY**

To Make Your Sausage  
A Natural . . . Use  
*Natural Casings*

# MAKING SAUSAGE THE CLEAN WAY... ON *U.S.S. Stainless Steel*

**S**TAINLESS steel sausage-making tables help to improve the standard of cleanliness. Ask the man who works on stainless steel. He'll tell you how the smooth, hard surface is easy to work on. It does not absorb meat juices or develop odors.

Ask the clean-up man and he'll tell you how much scrubbing and scouring is eliminated, how much time he saves.

Ask your maintenance man. He'll tell you how stainless steel equipment never seems to wear out... how it pays for itself through longer life.

Then, of course, ask us. We've been furnishing U·S·S Stainless Steel for every meat packing use you can think of. Stainless never corrodes from meat acids. It never contaminates the meat. It withstands harsh cleaning compounds and never loses its brilliant, sanitary surface.

Because of the importance of U·S·S Stainless Steels in the National Defense Program, temporary delays in providing for normal peacetime requirements are unavoidable. We believe we can count on your understanding cooperation. Production facilities are being rapidly increased, and inevitably we shall win this race against time and National need.



U·S·S STAINLESS STEEL sausage stuffing table. It can be kept as sanitary as a china dish with very little effort.



SAUSAGE SKIN inspection table made of U·S·S Stainless Steel. Ease of cleaning saves hours of labor and the surface never rusts.

## USE STAINLESS STEEL FOR THIS EQUIPMENT

Here are representative types of meat-packing equipment which can be profitably made of U·S·S Stainless Steel.

TABLE TOPS (General)	TROLLEYS (Hooks)
HOG GAMBLELING TABLES	MEAT HOOKS
SAUSAGE STUFFING TABLES	GAMBRELS
TRUCKS (General)	SPREADERS
SAUSAGE STICK TRUCKS	OFFAL RACKS
PAUNCH TRUCKS	LOIN PINS
INSPECTION TRAYS	SHROUD PINS
SCRAPPLE TRAYS	BACON RACKS
COOKING TANKS	BACON HANGERS
PICKLE TANKS	SHEEP LOGS
SAUSAGE TUBS	TREES
TUBS (General)	STERILIZING LAVATORIES
PUDDING PANS	CATTLE HEAD INSPECTION STANDS
MEAT LOAF BOXES	CHAIN CONVEYORS

## U·S·S STAINLESS STEEL

AMERICAN STEEL & WIRE COMPANY, Cleveland, Chicago and New York  
CARNEGIE-ILLINOIS STEEL CORPORATION, Pittsburgh and Chicago  
COLUMBIA STEEL COMPANY, San Francisco  
NATIONAL TUBE COMPANY, Pittsburgh

Scully Steel Products Company, Chicago, Warehouse Distributors

United States Steel Export Company, New York



# UNITED STATES STEEL



**WITH ME FLAVOR COUNTS MOST-**



**THAT'S WHY  
I LIKE  
JUICY  
SAUSAGES!**

**Sausages are Tastier, because they are  
Juicier—in ARMOUR'S NATURAL CASINGS**

● Your sausages will be really delicious if you make them with Armour's Natural Casings . . . because the flavor-giving meat juices are sealed in. And remember, it's the flavorful, juicy sausages that sell best!

Sausages look better, too, in Armour's Natural Casings, because they keep a fresh, plump

appearance . . . that's still more sales-appeal for your products! You'll like everything about Armour's Natural Casings—the wide variety . . . uniformity . . . and strength to resist breakage. Next time, order Armour's Natural Casings—your nearest Armour branch can quickly supply you with any type casing you need.

**ARMOUR'S NATURAL CASINGS**



# THE NATIONAL Provisioner

## This Week's NEWS HIGHLIGHTS

### Parran Warns Some Rationing May Be Needed

U. S. Surgeon-General Parran this week warned that Americans may face rationing of some critically important foods.

Discussing a need for "extra protein," Dr. Parran said, "To put it bluntly, until our production can be stepped up, we may have to choose between letting the British grow more hungry, less able to resist, or rationing our own use of some critically important foods." He spoke at the fiftieth anniversary celebration of the Walker-Gordon Laboratories, milk producers of Plainsboro, N. J., which was attended by leaders in the field of public health, medicine and agriculture.

Without depriving ourselves of anything essential for health, Dr. Parran suggested the diversion to the British of dried milk now going into animal feed and dried eggs used in commercial baking. He said "excellent substitutes" are available for animal feeding and

we "could spare" the dried eggs needed.

For all kinds of canned meats and fish, Dr. Parran continued, we could substitute fresh proteins. Among the proteins "high on the list of British need" are evaporated milk and cheese, the surgeon general declared.

"Should we not share them as we are sharing the bombers?" he asked.

Dr. Parran urged farmers "to grow less wheat and cotton and tobacco in order to expand your protein plant for milk, meat and cheese as soon and as much as possible."

For our country to be properly fed, Dr. Parran said we need to increase by 50 per cent the production of milk and milk products. He asserted we need for Anglo-American nutrition every pound of milk and cheese, every egg and every pound of meat and fish we can produce.

### FINANCIAL NOTES

An extra dividend of 37½c has been declared by Rath Packing Co., payable October 24 to all stockholders of record on October 14.

### U. S. Awards Given to 15 Firms for Meat Products

Awards totaling \$752,122 for the purchase of boneless beef, bacon and canned meat products were issued this week by the Chicago Quartermaster Depot. Fifteen packing companies were represented in the order which was one of the largest issued by the depot in recent months.

Earlier in the week, Major General Edmund B. Gregory, quartermaster general, U. S. Army, and a group of other army officers, made a one-day tour of key defense food plants in Chicago. Included in the tour were Armour and Company and Wilson & Co.

Armour and Company plants have received, since April 1, 1941, to October 5, contract awards from the Chicago Quartermaster Depot for 7,748,500 lbs. of meat and products valued at \$2,233,400. Filled and unfilled orders for the U. S. Navy during the last 20 months amount to \$256,000.

Wilson & Co. are also reported as having received during the same period awards valued at \$3,641,400 for 15,642,200 lbs. of meat and meat products. Navy awards totaled \$28,000 in the last 20 months.

Firms receiving awards for purchases made this week are as follows:

#### FROZEN BONELESS BEEF

Firm	Amount lbs.	Value
Swift & Company.....	1,846,200	\$453,416.98
Armour and Company.....	298,360	72,997.60
Wilson & Co.....	159,500	39,934.35
Cudahy Packing Co.....	137,000	33,681.70
Houston Packing Co.....	131,570	32,253.63
East Tennessee Packing Co.....	58,000	14,238.00
Abraham Bros.....	55,000	13,508.00
Peyton Packing Co.....	28,800	7,128.00
Geo. A. Hormel.....	26,000	6,549.40
The Lake Erie Prov. Co.....	25,000	6,150.00
Total .....	2,766,430	\$678,867.66

#### BACON, DRY, SALT CURED

John Morrell & Co.....	49,404	\$ 13,778.78
Swift & Company.....	47,844	12,898.96
Miller & Hart, Inc.....	2,760	698.28
Total .....	100,008	\$ 27,371.02

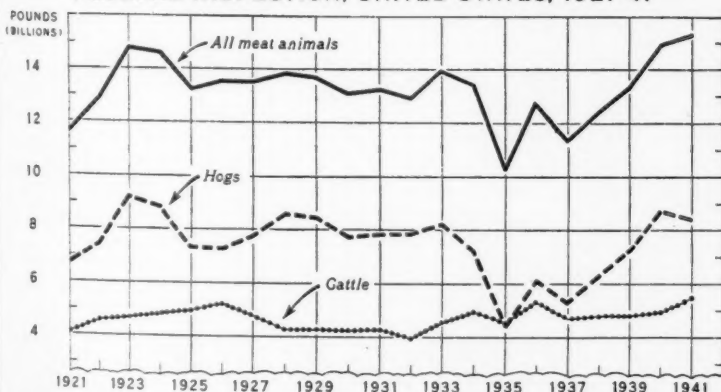
#### CHILI CON CARNE

Stokely Bros. & Co., Inc....	61,620	\$ 10,375.86
Bilt-More Food Products		
Co., Inc.....	39,000	6,540.00
Stokely Bros. & Co., Inc....	39,000	3,970.05
Workman Packing Co.....	1,350	162.25
Total .....	140,945	\$ 21,048.16

#### MEAT & VEGETABLE STEW, CANNED (28-oz. cans.)

Stokely Bros. & Co., Inc....	96,000	\$ 24,835.20
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DRESSED WEIGHT OF LIVESTOCK SLAUGHTERED UNDER  
FEDERAL INSPECTION, UNITED STATES, 1921-41



Total dressed weight of livestock slaughtered under federal inspection during 1941 will be a little larger than in 1940 and the largest on record. Increase over last year is due chiefly to larger marketings of cattle. Marketings of sheep and lambs will also be a little larger this year than last, but hog kill will be smaller. Total dressed weight of livestock slaughtered under federal inspection during 1942 is expected to set a new high. (Chart by U. S. Bureau of Agricultural Economics.)



# Canning Research Leads to Libby's Rapid Growth

today can look back with pride and admiration upon the early struggles of the men who gave them their start. Such is the case with Libby, McNeill & Libby. Arthur A. Libby, Archibald McNeill and Charles P. Libby were three energetic, enterprising men who laid the foundations of the organization in 1868 when they set up a small meat packing firm in Chicago. Deciding that the business of meat canning offered numerous opportunities for improvement, they lost no time in seeking to develop new methods.

The initial capacity of their plant—six cattle a day—indicates the scope of the early Libby operations. However, it was not long before Messrs. Libby, McNeill & Libby, while carrying on their business of marketing corned beef in the conventional barrels, worked out a new idea—the packaging of meat in cans. Further research led to development of a machine for soldering square cans and the designing of a tapered can from which corned beef could be removed conveniently.

## Corned Beef Established

By 1872, with a clearly labeled, quality canned corned beef, Libby, McNeill & Libby were building an excellent reputation for their firm, and other meat items were added. At the turn of the century, the founders had passed on, but they had left to the younger men who followed them a vision of great expansion of the business.

The most rapid growth of the company came in the early 1900's, with the addition of pickles and condiments (1905), evaporated milk (1907), fruits and vegetables (1907), Hawaiian pineapple (1910) and salmon (1912) to the Libby line. Subsequent additions in-

cluded dried fruits (1926), the Libby "Family of Juices" (1930) and baby foods (1934).

Recognizing that merchandizing methods change rapidly in the food field, Libby, McNeill & Libby relies upon a comprehensive research program to keep it abreast of the times. Research at Libby's covers plant facilities, products and merchandising. It consists of a constant review of plant locations, laboratory control and research in Libby products and analysis of merchandising methods in the various markets where the company's products are sold.

In its principal contact with the consuming public through national and local advertising, the company strives to win favorable attention and stimulate sales by showing how its canned meats and scores of other products can help women solve "the big problem of serving a thousand meals a year and making them interesting, appetizing and healthful." The Libby home economist, Mary Hale Martin, gains friends for the organization through studies of consumer food requirements and monthly recipe bulletins, other culinary literature, demonstrations and radio talks, supplementing these approaches with a personal advisory service by correspondence.

## Informative Labeling

An enthusiastic exponent of informative labeling for canned foods, Libby, McNeill & Libby has turned this interest into the development of a line of labels noted for their eye appeal, ready identification and helpful content. Realistic product illustrations in authentic colors give the Libby line of canned meat products a wealth of merchandising value.

An enlightened employee relations pro-

**E**ARLY in August, formal public offering was made of 1½ million shares of the capital stock of Libby, McNeill & Libby. More than 90 securities dealers throughout the nation cooperated in distribution of the stock, which represented the balance of the holdings of Swift & Company following purchase and public distribution of 1,518,639 shares of Libby stock some six months earlier.

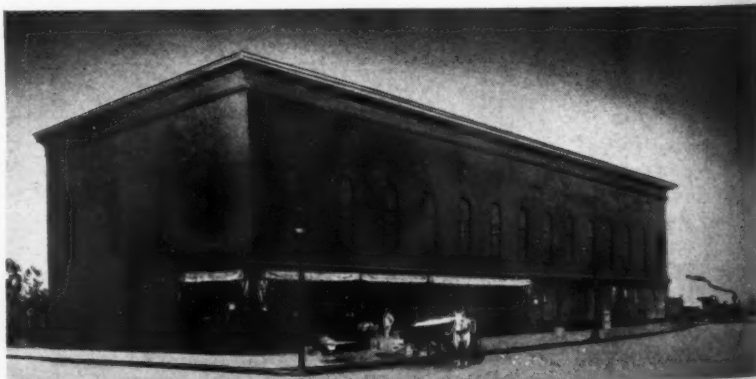
What took place constitutes a glowing tribute to the stability and high standing of this pioneer 72-year-old food concern. The entire amount was oversubscribed within one day and the national subscription books closed. The sale became another bright milestone in the history of the organization, which now produces the largest line of foods packed and sold under one label in all America.

Despite the broad scope of present Libby operations, which have led to the establishment of more than 50 canneries in Hawaii, Alaska, Washington, Colorado, California, Michigan, Illinois, Indiana, New York and other locations, meat continues to hold an important position in the company's activities. In the fiscal year ended March 1, 1941, when Libby's combined domestic and foreign sales totaled approximately \$70 million, meat products ranked second in dollar volume of the company's seven major packing divisions.

## Libby Line of Meats

The Libby line of canned meats, partially illustrated elsewhere in this article, embraces more than 30 items, including beef extract, beef stew, bouillon cubes, cooked brains, chile con carne, cocktail frankfurter sausage and pork sausage, ham, liver and tongue cocktail spreads, corned beef and corned beef hash, deviled ham, ham spread, hamburger steak with onions, meat gravy, mince meat, potted meat, roast beef, sliced dried beef, tamales, tripe, Vienna sausage and other products. Meat canning operations are housed in a group of buildings in the Union Stock Yards at Chicago.

Most of the leading food firms of



FIRST HOME OF LIBBY, McNEILL & LIBBY—1868

Libby, McNeill & Libby was born in a small building located on the outskirts of Chicago. The initial capacity of the plant was six head of cattle a day. The present Chicago buildings of the firm are shown at the top of the page.

gram is a tradition with Libby, McNeill & Libby; vacations with pay for year-round employees is a recognized policy. The company maintains a non-contributory pension plan for all employees. During the fiscal year ended March 1, 1941, pension payments for all divisions of the Libby organization amounted to approximately \$197,000. Contributions by the company to the voluntary pension reserve during the period reached \$273,000.

Stabilization of employment, assuring workers of a steady income throughout the year, is impossible to attain at some of the Libby units, such as vegetable and fruit canneries, which operate seasonally as raw products become available. However, the company has met the stabilization problem with considerable success at its Chicago canned meats plant, where 84 per cent of the workers on the payroll January 1, 1940, received not less than 50 pay envelopes during the preceding year.

Recently many employees of the Chicago office and meat canning plant took advantage of a voluntary, low-cost group hospitalization plan made available to them and their families. Libby employees in other communities are participating in similar plans. The company has adopted a cash award system for useful product and production suggestions made by employees.

### Separation from Swift

In November, 1939, the federal district court for the District of Columbia approved a plan filed by Swift & Company pursuant to a previous order of the court requiring the company to dispose of its stock in Libby, McNeill & Libby. Following completion of the audit of the Libby company for the fiscal year ended March 2, 1940, applications were made to the Securities and Exchange Commission for registration for sale of the Swift holdings, amounting to about

### TESTING LIBBY PRODUCTS

A staff of well-trained laboratory workers is maintained for testing all raw materials as well as finished products. This practice enables the company to maintain its products at a uniform standard of quality.



3 million shares of the reorganized capital stock. Completion of this important change in the Libby financial structure is explained at the beginning of this article.

Daniel W. Creeden, formerly executive vice president of Libby, McNeill & Libby, was elected president and general manager on May 16, 1940. He succeeded Edward G. McDougall, who became chairman of the board of directors. After 40 years of service with the company, Mr. McDougall retired April 5, 1941. Beginning as a clerk, he rose to sales manager and then to the presidency, a post he retained for 18 years.

Other top Libby executives include Scott A. Holman, in charge of the canned meat, pickle and condiment and vegetable divisions; William A. Gellersen, Edward E. Wilkie, Philip M. Rodgers and Roy L. James, vice presidents; Dwight E. Hillyer, comptroller and secretary, and Samuel M. Jasper, treasurer.

Recent expansion of the nation's armed forces, which has multiplied the demand for the newly developed Type C ration and numerous other foods for U. S. Army use, finds Libby, McNeill &

Libby playing an important role as a supplier of canned meat products. "Libby has been in business for over 70 years and during that time has prepared thousands of tons of canned foods for our armed forces," stated the company's 1941 annual report. "We are equipped with experience, man-power and machinery to take care of whatever calls may be made on us in the present emergency."

### B VITAMIN CHART REVISED

A new vitamin chart, designed to replace the one which has been used frequently in the national advertising and merchandising program of the American Meat Institute, will appear in future advertising and has also been made available in poster form.

Headline of the new chart emphasizes that meat is a rich natural source of B vitamins. The "natural source" feature, not incorporated in the headline of the original vitamin chart, is considered an important addition in view of the fact that synthetic vitamins are being widely advertised in various forms.

Another revision in the chart concerns the method of listing the thiamin and riboflavin content of meats. These were formerly shown in micrograms but are now given in milligrams, the new figures being derived by dividing the former amounts by 1,000. This change was made because the government and the American Medical Association are endeavoring to promote some degree of standardization in showing the vitamin content of foods.

One new item of information added to the revised chart is the nicotinic acid content of lamb, which is shown at 10 milligrams. The correct figure for lamb was not known when the former chart was prepared.

### CHAIN STORE SALES

Safeway Stores, Inc., report sales of \$39,810,317 for the four weeks ended September 27, a gain of 23.8 per cent from \$32,156,620 for the 1940 period. Sales for the 40 weeks ended September 27 were \$346,573,052 against \$304,379,485 last year.



### ATTRACTIVE CANS HELP SELL LIBBY'S MEAT PRODUCTS

A portion of the Libby line of canned meats, which embraces more than 30 items, is shown in the above illustration. These brightly lithograph-labeled cans help to keep the public Libby conscious when buying canned meat products.



# Suggested Cutting Method Produces Streamlined Loin

## III.

**T**HIS is the third of a series of articles in which a practical packinghouse worker suggests a modified method of hog cutting yielding some new cuts.

The first of these articles, published in *THE NATIONAL PROVISIONER* of March 29, described two new cuts—

The contour of the new loin is shown in the accompanying sketch. The loin could be pulled so as to leave less fat on the cut, but it has been found that a little heavier covering is not objectionable to consumers. As a matter of fact, the cut can be made so that the fat is distributed uniformly over the loin. As a result, each pork chop is more uniform in shape and appearance than those cut from the standard loin.

Little or no trimming will be required if the loin is pulled skillfully



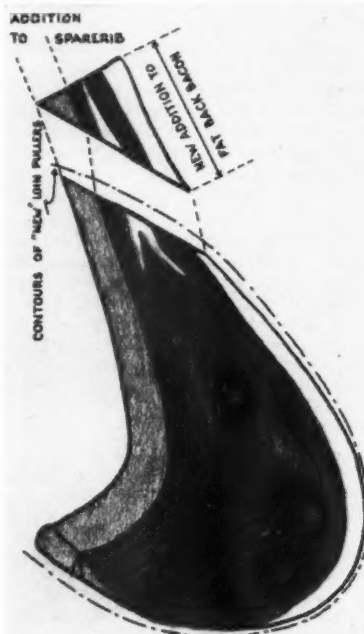
**PRESENT PORK LOIN**

This loin is square cut and somewhat unevenly fattened.

fat back bacon and smoked fat back strips—and illustrated the method of producing them. The second article in the series, published on May 31, gave instructions for processing fat back strips and suggested methods of merchandising this product. A "streamlined" pork chop is described in this article and its advantages and disadvantages are discussed.

Methods employed to produce the suggested loin are basically the same as those used in making the standard loin. Ham and shoulder are removed in the conventional manner, and the ribs are scribed with the saw held at a 45-deg. angle from the vertical. The result is that the rib bones terminate at points instead of being square cut bones.

A loin pulling knife of new shape is suggested to produce a plump, well-rounded cut. The cut is made so as to retain 3 to 6 oz. more fat than is customary on the lower side of the loin. This additional fat is needed to balance the loss of 3 to 4½ oz. on the rib end resulting from the angle cut.



**SUGGESTED PORK LOIN**

This loin is plump, shapely and evenly fattened. Pork chops cut from it have a uniform appearance. A new loin pulling knife would be required.

and the labor of producing the cut in its suggested new shape will be no greater, and may be less, than is needed to produce the standard loin. The new loin may weigh no more or no less than the standard loin, depending on the fat covering and the length of the ribs.

Whether or not it is advisable for the packer to produce this loin depends more on merchandising considerations than on yields. The pork chops cut from the new loin are more uniform in appearance and make a more attractive display in the showcase. They are quite likely to be preferred by some housewives, therefore, and to command a better price than chops cut from the

standard loin. In localities where fresh pork competition is keen, therefore, a packer might gain at least a temporary merchandising advantage with the new loin even if he is not able to get more money for it.

Some operating difficulties will be apparent to the practical packer considering the production of the cut. The lines of the cut should be followed closely and this will call for considerable skill. Such skill can be acquired by the experienced loin puller, but his production may be lower than normal until he has learned how to make the cut with accuracy.

## Packing Employees' Hours Below 1929, Study Shows

Wage earners in the meat packing industry were working an average of 16.9 hours less per week in July, 1941, than in July, 1929, which was a larger decrease than shown for industry as a whole, according to a report by the National Industrial Conference Board.

Comparable figures for 25 manufacturing industries compiled by the board indicate that the American wage earner, on the average, was working 7.4 hours less per week in July this year than in the corresponding month in 1929. The average working time per week per wage earner in the 25 industries, which include several vital defense industries, was 41.0 hours per week in July as compared with 48.4 hours per week in July, 1929. In none of the industries was the working time per wage earner as long as in 1929.

Average hours per wage earner for the 25 industries were only 2.9 higher in July this year than in the same month last year when the defense program was just beginning. The July average this year was 41.0 hours compared with 38.1 hours in July, 1940. The meat packing industry was one of two in which the wage earners worked fewer hours per week than in July, 1940. In the meat packing industry the time per week was 38.9 hours, as compared with 40.8 in July, 1940. The Board's figures in this respect do not agree with those of the U. S. Department of Labor, which reported an average packer employee workweek of 41.5 hours in July.

## OPEN NEW PRIORITIES OFFICES

Eleven new field offices were opened September 30 by the priorities division of the OPM, it was announced by Donald M. Nelson, priorities director. Including those opened on that date, the field service offices now number 27 and are located in most of the principal cities throughout the country.

Cities in which new offices were opened include Indianapolis, Ind., Minneapolis, Minn., Portland, Ore., Salt Lake City, Utah, Houston, Tex., Buffalo, N. Y., Jacksonville, Fla., Charlotte, N. C., Baltimore, Md., Richmond, Va., and San Antonio, Tex.



# RECENT RESEARCH THROWS NEW LIGHT ON HAM SOURS

By C. ROBERT MOULTON

Consulting Editor, *The National Provisioner*

## II.

IN AN attempt to determine the importance of the hog as a source of ham souring bacteria, in comparison with infections occurring after slaughter, Jensen and Hess of Swift & Company carried out experiments on a number of hogs. They were led to this course by consideration of the occurrence of bacteria in the blood and tissues of hogs, as reported by Reith in the *Journal of Bacteriology* (Vol. 12, page 367, 1926). Dr. Reith was working as a fellow of the Institute of American Meat Packers at the University of Chicago.

His investigations indicated that the normal live hog could carry in its flesh and blood the bacteria capable of causing ham souring. This point of view is reviewed in "Meat Through The Microscope" (page 96, revised edition; page 149, the first edition).

Seven prime hogs were selected by Jensen and Hess. Samples of bone marrow from the tibia, specimens of ham muscle, and a small volume of blood were removed under special aseptic operating procedure, the animals being anesthetized. After careful closing of the wounds, the animals were put through the regular slaughtering and dressing procedure. The ham was removed and sent to the laboratory for bacteriological examination. In this way the ante mortem and post mortem occurrence of bacteria in the hams and bone marrow could be compared.

None of the material obtained from the live animals contained any ham spoiling organisms, while the marrow and muscle obtained after slaughter contained various kinds of bacteria, including ham-souring types. Jensen and Hess state that their special surgical technique was responsible for their results in contrast with those of Reith. They showed that the skin of the hog contains many bacteria, including ham-spoiling types, and that it is a good source of contamination when instruments are inserted through it. Bacteria are embedded in the surface of the skin and are not removed by thorough washing with soap and water, shaving, and painting with mercurochrome.

### STICK KNIFE CONTAMINATION.

—The next step of Jensen and Hess was to show that the sterilized blade of the stick knife, when passed through the skin of the neck, disseminated large numbers of bacteria into sterile hog serum beneath the skin. Bacteria sent into the hog's circulatory system by this means are neither few in number nor are they greatly diluted by the volume of blood encountered.

Furthermore, the blood encountered by the stick knife at slaughter is that found in the jugular vein (and sometimes the carotid) which is on its way back to the heart. In spite of the stick wound, some of the blood thus contaminated returns to the heart and is pumped throughout the arterial system. Since the Jensen-Hess work shows that the heart of the hog continues to beat for two to nine minutes after the stick wound is made, there is plenty of opportunity for contaminating the carcass in this manner.

The proof was carried further by examining the bone marrow of experimental hogs which were specially treated preceding sticking so as to prevent all contamination by the stick knife from the skin. The skin at the site of the prospective stick wound was removed and the tissue beneath it was sterilized. A sterile stick knife was dipped into a culture of *Clostridium sporogenes* (a ham-souring organism) and then plunged into the neck of the animal in the usual manner.

The 12 shoulder hams from six experimental hogs so treated had sterile marrows, while the marrows of four tibias showed the presence of the contaminating organism. Similar tests with two other organisms showed even greater contamination of bone marrows. One bacterium was *Clostridium flabelliferum*, a ham-souring organism found by Sturges and Reddish.

The technique was then applied to regular killing floor operations using sterile knives and sterile stick areas. Bone marrows were examined from a large number of such hogs, as well as from hogs from serum plants. These plants use strictly aseptic methods in bleeding their hogs. It was found that sour bone marrows were relatively rare in the serum plant hogs, while regular hogs sterile-stuck in a packing plant environment showed several times as great an incidence of bone marrow sour. Increasing the size of the stick wound from 3 to 4 to 5 to 6 in. increased the relative number of bone marrow sour.

### SCALDING VAT CONTAMINATION.

—Jensen and Hess had observed that the hearts of hogs given the 5 to 6-in. incisions continued to beat for six to nine minutes. Consequently, 32 hogs so stuck were held on the bleeding rail for 20 to 30 minutes and bacterial counts of the blood in the right and left sides of their hearts were compared with counts on blood from hogs stuck and bled in the ordinary commercial manner (short bleeding period). Fewer bacteria were found in the heart blood

of the experimentally sterile-stuck hogs. However, this blood did contain sufficient bacteria to show that the sterile sticking method and long bleeding are alone inadequate to prevent contamination of the blood and thus the tissue and bone marrow.

Another experiment was conducted with 25 sterile stuck hogs, bled 15 minutes, and then sewed up tightly at the incision. The scalding vat was not used, but the carcasses were sent through a cabinet where they were sprayed with hot water before being sent through the dehairing machine to the dressing floor. The right and left chambers of the heart were examined for amount of blood and presence of bacteria. Bacteria were found more frequently in the right auricle than in the left ventricle and the percentage of hearts showing sterile blood was greater than had been found in experimental animals previously observed.

Evidently the scalding vat is only one source of contamination.

### TIBIA vs. FEMUR IN HAMS.

—The marrow found in the shank-end bones (tibia) and body bones (femur) of fresh hams were examined for bacteria; it was found that the femur harbored fewer bacteria than the tibia. Examination of the marrows from the same two bones from cured hams gave similar results. This observation agrees with practical experience which finds fewer femur sour in comparison with tibia sour.

**STERILE STICK AND LONG BLEED.**—In order to determine whether the sterile stick and long bleeding period (30 minutes) might lead to some practical result, 131 hams from hogs so stuck and bled were put in standard 60-day cure and the shank and femur marrows were examined. Only one ham had a sour marrow, but 57 had rather high bacterial counts in the shank or femur. Very few femur marrows were contaminated in comparison with shank marrows.

A second group of 38 and a third group of 98 were similarly sterile-stuck and long-bled, the first being scalded in a tub and the other in a cabinet. Four hams of the 98 had definitely sour marrows. Bacterial counts of sufficient numbers were found in enough bone marrows to show that this procedure had not closed all points of entry of bacteria.

### EFFECT OF SALT CONTENT.

It was thought that sweet and sour marrows might have different salt contents and that this might account for the presence of the sour condition. Consequently, Jensen and Hess analyzed 44 sour marrows and 48 sweet marrows from tibial bones. They found no significant differences in salt content of the marrows examined.

**FATE OF BACTERIA.**—On account of the methods of handling hogs on the killing floor it might be expected that bacteria of the *Bacillus coli* group would be present on or in the hog in great numbers. However, investigations have shown that this group is

absent from cultures made from hams. Jensen and Hess carried out further investigation along this line and concluded that hog blood is very effective in destroying bacteria of the coli group. In contrast with this, the blood is not nearly so effective in handling marrow-souring bacteria. These results explain the relative ease with which ham-souring bacteria invade the marrow of hogs in the usual septic sticking operation.

**CONTAMINATION FROM OUTSIDE.**—McBryde reported in 1911 that thermometers, pumping needles, bill-hooks, pumping pickle, and even curing pickle (rarely), together with manipulation of the ham, contributed to infection of the meat. Others have suggested that spoilage bacteria may enter through partly collapsed blood vessels, inter-muscular tissue, and occasional open spaces along the bones resulting from handling. The experience of Jensen and Hess does not indicate that these modes of entry are important.

In another test 90 skinned hams were given a surface contamination with one of the spoilage bacteria before being placed in cure. These were compared with 90 similar hams not so contaminated. One of the contaminated hams showed questionable at the 30-day inspection, but was pronounced sweet at the end of the cure. Bacterial counts from the surfaces of the contaminated hams were greater than on the controls; but it was concluded that cover pickle does not contribute to ham souring of the flesh type.

An investigation of flesh sours in 12 hams showed that flesh-souring bacteria might have penetrated the ham with the pumping pickle. Careful bacteriological examination of pumping pickle, pickle tank scrapings, and the pickle cooling tower showed that the cooling tower was rather heavily infected with ham-spoilage bacteria. An air line used to agitate the pickle in the tanks was found to add to the contamination.

Much of the work received up to this point was carried out with long-cured hams. The practice of the industry has changed toward shorter cures and vein-pumping. For this reason Jensen and Hess continued their investigations using vein-pumped hams. One of their tests on long-cure hams had indicated that sour tibial marrows might have been caused by bacteria which gained access from the cover pickle.

#### SOURS IN CLOSED-BONE HAMS.

—With the advent of short curing methods, flesh sours have disappeared but bone sours are still found. After laboratory tests had shown that certain marrow-souring bacteria can penetrate a Pasteur-Chamberlane filter (commonly believed capable of preventing the passage of bacteria), tests were made to determine whether differences in the treatment of the bone at the lower end of the tibia could account for the presence or absence of bone sours.

Twenty tibias and femurs were selected for experiment. The dense bone at the joint was sawed off and the shaft was covered with a water-proof com-

pound. On exposing the sawed ends to a culture of spoilage organisms for 14 days, the bone marrows were found, in all cases except one, to be heavily contaminated with the bacteria. Further tests showed that contamination of the marrows decreased as the thickness of the bone at the sawed end increased.

Since it seemed probable that bacterial contamination of bone marrows might, in part at least, be prevented by proper preparation of the end of the shank bones, 750 pork shoulders were cured with the foot sawed off in the usual manner and 600 pieces were cured with the foot attached. After cure, trier inspection showed 38 per cent of the regular shoulders had sour marrows. The picnics with the foot on were inspected before smoking and the foot was sawed off at this juncture. No sour marrows were found.

After smoking both lots, those cured with the usual sawed end showed 17.6 per cent of sour marrows, while none of those cured with the foot on was sour. This striking result indicated that many spoilage bacteria can be excluded from the bone marrow by keeping it sealed against bacterial penetration from the outside.

However, further tests along the above line showed a low percentage of sour marrows in both protected and unprotected bones. Although Jensen and Hess believe that protection of the bone marrow may help considerably in preventing bone sours, they do not con-

(Continued on page 22.)

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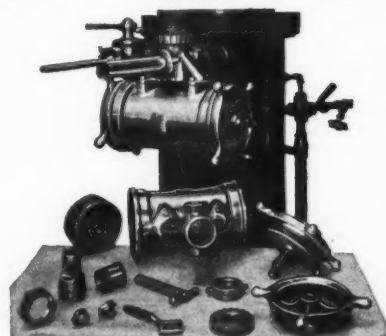


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# HOW TO DETERMINE BOILER EFFICIENCY

By W. F. SCHAPHORST, M.E.

EVERY packer should be able to answer these questions: "What is the efficiency of my boiler? How much money can I save by improving conditions—grate, furnace, baffle walls, CO<sub>2</sub>, soot, etc.?"

The individual efficiencies of grates, furnaces and boilers have been improved in recent years and those of modern design give considerably better results than older models. This has been proved time and again when plain grates have been removed and modern types substituted with worthwhile savings. Combustion is far from perfect in many furnaces; modern units are much improved in this respect. Boiler design and performance have also evolved to a high level.

Inasmuch as grate, furnace and boiler are so closely allied—one being dependent on the other—it is impossible to determine their efficiencies separately.

Packers frequently read about a "new boiler efficiency record." This phrase refers, of course, to the combined boiler, furnace and grate efficiency.

The writer has heard complaints about the difficulty of computing this efficiency. Unless one has a boiler text book handy, and has had specialized education, it is well nigh impossible to go through the mathematical gymnastics needed.

To simplify the problem the writer has prepared the accompanying chart, and the directions for using it have been made as clear as possible. Simply lay a straight-edge across the chart four times, in the order shown on the dotted lines 1, 2, 3 and 4—and the combined grate, furnace, and boiler efficiency is immediately found in column F.

For example, let us assume a packer is burning coal having a heat value of 12,000 B.t.u. per pound when dry. As fired, however, the coal contains 5 per cent moisture. By means of line No. 1 connect the 12,000 (column A) with the 5 (column D) and locate the intersection with column BC as indicated by means of the small dotted circle.

Next, you find that 2,000 lbs. of the coal, as fired, evaporates 16,000 lbs. of water into steam, the steam pressure being 130 lb. per sq. in. absolute. The temperature of the feed water is 100 degs. F. Connect 2,000 (column B) with 16,000 (column E) and locate the intersection with column F. See line No. 2.

In Table I, find the value of H opposite 130 lbs. absolute pressure. It is 1,191. Next, in Table II find the value of h opposite 100 degs. F. feed water temperature. It is 68.01. Subtract h from H (1,191 - 68.01) and the result is 1,122.99. Tables I and II are as shown on page 22.

Locate 1,122.99 as closely as possible in column C and connect by means of line No. 3 with the intersection already located in column F. Thus is located the intersection in column DE, which is marked on the chart to the left with a dotted circle.

## BOILER EFFICIENCY AND FUEL COSTS

IT COSTS MONEY—in some plants much money—to generate steam for equipment operation and plant use. Boiler efficiency, therefore, should be of considerable interest to packinghouse executives charged with the responsibility of economical plant operation.

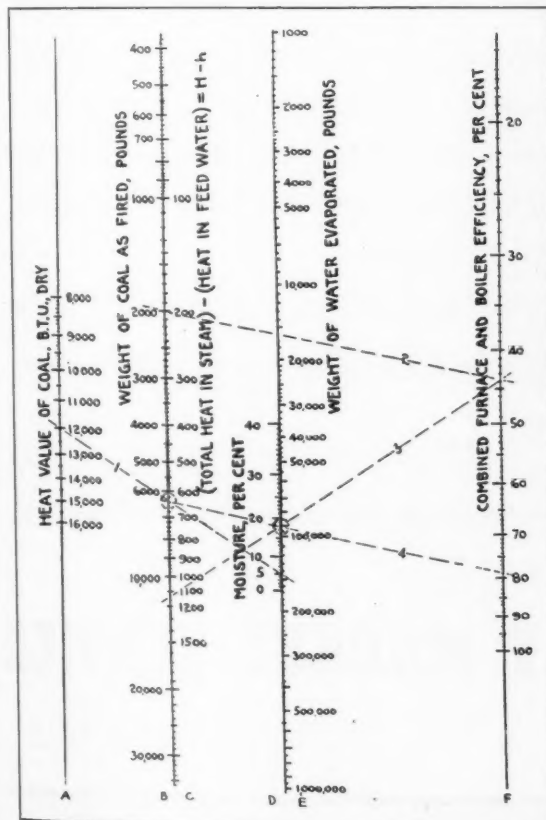
Average boiler efficiency in the meat packing industry is much below the level which could be achieved with better equipment and methods. Average boiler efficiency in the industry is probably not much higher than 60 to 65 per cent, and possibly maybe between 55 and 60 per cent. Whatever it may be, the average could be raised with better methods, and unquestionably could be improved substantially with more modern steam generating equipment.

The following simple example will illustrate the importance of maintaining boiler efficiency at the highest possible point, regardless of the age and condition of the boiler room equipment. Let us assume that a packer's boilers are operating at 56 per cent efficiency, and that he is able to increase this efficiency to 64 per cent with closer supervision and better methods. This is an increase of 8 points or 14.3 per cent. Improving efficiency in this case would mean that the packer would be able to reduce the amount of coal burned by 14.3 per cent, and to reduce his fuel cost accordingly. It will be seen, therefore, that it is worthwhile to strive for even a small percentage of increase in boiler efficiency.

THE NATIONAL PROVISIONER cannot recommend the method of computing boiler efficiency described on this page as completely reliable. However, it may serve very well for the packer who is unfamiliar with the theory and practice of steam generation, but who wishes to determine the approximate efficiency at which his boilers are operating. The packer who desires to learn the exact efficiency of his boilers, and the savings which could be made by increasing boiler efficiency, should employ a competent, unbiased consulting engineer to survey his boiler room and make a report.

Last, by means of line No. 4, connect the intersections thus located in the columns BC and DE; the intersection with column F then gives the answer—which in this case is 79 per cent. This combined grate, furnace and boiler ef-

(Continued on page 22.)





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# PROCESSING *Methods*

## Italian Sausage

A Midwestern sausage manufacturer wants a formula for Italian "hot" sausage. He writes:

Editor THE NATIONAL PROVISIONER:

Can you tell us how to make Italian "hot" sausage? We understand that some processors make an Italian pork sausage which is different from our domestic product. Can you give us a formula?

**HOT SAUSAGE.**—One formula for this Italian specialty calls for the following meats:

- 60 lbs. sinewless beef
- 20 lbs. lean pork trimmings
- 20 lbs. regular pork trimmings

Grind meat through 1-in. plate and mix with following:

- 1 No. 3 can pimientos, juice and all, chopped to paste
- 1½ lbs. ground chili pepper
- 1 lb. paprika.

If the meat is fresh, add 2 lbs. salt as well as following seasoning ingredients; if cured, add only:

- 1 oz. ground caraway
- 2 oz. coriander
- 1 oz. celery
- 2 oz. nutmeg

Many sausage manufacturers have found it convenient to use ready-prepared seasonings or specially-prepared seasonings, as manufactured by reputable firms, in making their sausage products. Such seasonings also insure that each batch of sausage will be flavored like other batches.

Mix all material thoroughly and run through ¾", ½" or ¼"-in. plate. Stuff in hog casings and link six to pound. Cook at 165 to 170 degs. for 30 minutes, or until inside temperature of sausage reaches 145 degs. or higher. This sausage can be smoked for 30 minutes in a cold smoke immediately after it is stuffed.

**PORK SAUSAGE.**—Italian pork sausage is cut more finely than the American product and is seasoned more highly. The following meats are used:

- 70 lbs. lean pork trimmings
- 30 lbs. back fat trimmings

The meat is chopped medium fine, not too long, in silent cutter and put in mixer. Following seasoning and curing ingredients, in 1 gal. of ice water, are added and mixed with meats:

- 2¼ lbs. salt
- 1½ oz. sodium nitrate
- 4 oz. sugar
- 6 oz. ground white pepper
- 2 oz. ground coriander
- 1 oz. paprika
- ½ oz. garlic flour
- 2 oz. nutmeg

Meat is stuffed in medium hog casings. Link sausage 4½ in. long and hang on smokesticks to dry. When dry, put in cooler at 40 degs. and hold until packed. This product should not be packed in cartons until just before shipping and should be made fresh every day.

## WOOL ON LAMB PELTS

A Midwestern packer wants definitions for some of the terms used in grading and selling sheepskins. He writes:

Editor THE NATIONAL PROVISIONER:

Will you kindly explain to us the following points in regard to your sheepskin quotations of April 12? 1) How many months' wool would be on the dry pelts quoted at 22@22½c lb.? 2) How much or how little wool is on a No. 1, 2 and 3 shearling? 3) How many months' wool would be on the pelts quoted at 3.35 live weight? 4) Are the outside small packers' pelts quoted at 2.80 & 2.75 each, the same as the big packers' pelts quoted on a per cwt. live basis?

1.—The dry pelts would probably have eight or nine months' growth of wool on them to classify as full wools; otherwise they would be discounted.

2.—Usual grading on shearlings is as follows: No. 1's, wool ½ in. to 1 in. in length; No. 2's, ¼ in. to ½ in.; No.

3's under ¼ in. As a matter of practice some producers grade shearlings a shade on the liberal side early in the season when the larger buyers are trying to force down prices, and grade them more closely after the market firms up.

3.—The wool pelts would have at least eight to nine months' wool on them.

4.—Outside small packer pelts, as a general class, show considerable variation in take-off, whereas the larger packers have workers who specialize in this work and their pelts show a more uniform pattern and take-off. The Midwestern packer pelts quoted usually represent the take-off of the larger Iowa packers who ordinarily sell their pelts two weeks or a month in advance on bids sent to them prior to a day set for the opening of the bids. The outside small packer pelts quoted usually represent pelts from scattered small packers throughout Michigan, Ohio, Indiana and other states in this section.

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## BASIC LOAF FORMULA

Using a basic formula, the meat packer or sausage manufacturer can work out a number of different kinds of meat loaves through addition of such ingredients as cheese, pimientos, cubed fat, macaroni, vegetables, nuts, etc. An Eastern processor asks for such a formula:

Editor THE NATIONAL PROVISIONER:

Can you send us a formula for a beef and pork loaf which may also be used in combination with other ingredients in working out new types of loaves?

A basic formula of this type calls for the following meats:

- 60 lbs. beef or veal
- 40 lbs. regular pork trimmings
- 6 lbs. binder

Chop beef or veal with ice and when about three-fourths chopped add binder and more ice. When meat is well cut, add pork trimmings. The following seasoning ingredients are added during chopping:

- 1½ lbs. salt
- 7 oz. white pepper
- 2 oz. coriander
- 2 oz. ground celery seed
- 2 oz. ginger
- 2 oz. mace
- 7 oz. sugar

Use of additional seasonings, amount of ice used in chopping and the subsequent handling will depend on the type of ingredients added in making combination loaves. Curing ingredients may be used if desired.

In general, meat is filled into loaf pans or retainers when chopped and is held at room temperature for several hours. It is then cooked or baked in the customary manner.

# Up and down the MEAT TRAIL

## Hormel Favors Immediate U. S. Declaration of War

Declaring that "the horror of the battlefield is more spectacular but no more real than the suffering when defense factories are shut down, children ravaged by malnutrition, and when our farm and city families alike are in want and distress," Jay C. Hormel, president, Geo. A. Hormel & Co., on September 24 stated that he would like to see an immediate resolution in Congress to declare war.



JAY HORMEL

Mr. Hormel spoke before the annual meeting of the first district editorial association at Austin, Minn. "Personally," he said, "I had hoped we might avoid war, but war I had in mind is economic war as well as a shooting war, and economically, we are in it. . . . Our job is to cut down the duration. They tell me 80 per cent of the people approve the present for-

eign policy. They also say 80 per cent are against war. The two don't go together.

"America has never asked anyone to pull her chestnuts out of the fire. Surely, we don't intend to this time. If we are going ahead on all-out aid, we must also intend to do our own shooting. If that's our intention, the sooner we declare war, the better."

## Pennsylvania Packer Finds Varied Ad. Media Helpful

Peters Packing Co., McKeesport, Pa., does not confine its advertising activities to a single medium. In addition to regular advertising on a radio program, the company this fall has also tied in 500 car cards posted in buses and street cars operating throughout Allegheny county, according to Frank Peters, president. On November 10, similar advertisement will go up on 175 billboards.

The car card schedule will continue for three months, while the billboard postings will be used for three weeks. The advertisement, which is done in colors against a yellow background, features a picture of a platter of Peters' Nollink pork sausage. Mr. Peters reports that the diversification of media has stepped up sausage sales "with a bang."

## "Vets" Have Vital Role in Defense Program, Says Foster

T. Henry Foster, president of John Morrell & Co., on October 8 told veterinarians assembled at Cedar Rapids, Ia., for the twenty-eighth annual meeting of the Eastern Iowa Veterinary Association convention that they would play an all-important role in the nation's defense program.



T. H. FOSTER

"Never before in the history of the country has it been so important to protect and to increase the production of farm animals for defense purposes," said Mr. Foster. "That will be the duty of the veterinarian."

"There are meat packers today," he continued, "whose interest in the veterinary profession goes no further than compliance with the regulations of the Bureau of Animal Industry. There are others, however, who, realizing the value of veterinary science with the operation of the packing business, have added veterinarians to their staffs and have found their services invaluable."

"This close association between the veterinarian and the meat packer is relatively new, but as packers continue to increase their use of scientific means for plant operations, more and more veterinarians will be employed."

## Iowa Firm Plans New Unit

Iowa Packing Co., Des Moines, will take bids soon for construction of a new cooling and freezing building at its plant at S. E. 18th and Maury sts., according to a recent announcement by E. F. Kaderabek, general manager. The structure will measure 80 by 130 ft. and will be six stories high, of reinforced concrete construction. It will occupy the same site as the present building, and the first unit will take the place of the south half of the building now in use. According to Mr. Kaderabek, the structure, will be finished in a year.

## West Coast Packer Dies

Frank Roth, 64 years old, general manager of Roth & Co., San Francisco, Calif., died recently at his home in that city. Mr. Roth, a native of Australia, had been in business at San Francisco since 1908. He is survived by his widow and his son, Albert, who has been associated with him in his business.



## MORRELL STARTS WORK ON NEW STORAGE BUILDING

Work has begun on the new supply storage building being erected at the Sioux Falls plant of John Morrell & Co. The architect's drawing of the building is shown above. Constructed of reinforced concrete, the new structure will have eight stories and cover an area of 60 ft. by 122 ft.

## Personalities and Events Of the Week

**J. A. Hamilton**, vice president, Wilson & Co., Chicago, was a visitor in New York last week.

**A. A. Millett**, formerly head of the operating department, Swift & Company, Chicago, and **C. S. Hopkins**, formerly district manager for Swift in Pittsburgh territory, both now retired, were visitors in New York last week to attend the World Series games.

**Walter A. Goodwin**, beef sales department, Wilson & Co., New York, passed away at his home on October 5. He had been associated with the company for a number of years and was well known in meat circles. He is survived by his widow.

**James A. Brady**, pharmaceutical department, Wilson & Co., New York, died suddenly on October 8. Mr. Brady had been connected with Wilson for many years and enjoyed a wide acquaintance among those in the pharmaceutical and medical profession.

**E. L. Cleary**, eastern district manager, John Morrell & Company, New York, **A. W. Schaffer**, manager, Newark plant, and **A. A. Bierwith**, sales supervisor, New England territory, who makes his headquarters at the Morrell Pittfield, Mass., plant, attended the thirty-sixth annual convention of the American Meat Institute last week. The three Morrell men airlined both ways.

**S. Dickson**, sales manager, New Zealand Refrigerating Co., Ltd., Christchurch, New Zealand, is spending some time in the United States and visited at the New York office of THE NATIONAL PROVISIONER last week.

**L. D. Hooper** has been appointed sales manager of the Bath, Me., branch of Swift & Company. He succeeds **R. M. Pike**, who has been transferred to Augusta, Me. Mr. Hooper joined Swift in 1922 at Augusta.

Seventeen executives of the Sioux Falls plant of John Morrell & Co. attended the Institute's convention at Chicago this week. Included among the Sioux Falls men were **Ed Olson**, **C. I. Sall**, **J. W. Nelson**, **L. V. Elmen**, **C. C. Ogborn**, **H. G. Gilbert**, **E. Nesby**, **G. Flanery**, **H. F. Veenker**, **D. W. Breese**, **B. J. Libert**, **H. C. Snyder**, **J. M. Foster**, **D. W. Jewett**, **L. E. Winnett** and **Sam Payne**.

The United States would be without beef in four days, without pork in 18 days and minus so much as a lamb chop in seven days if the nation's packers were suddenly to cease killing and processing meat animals. This statement was made last week by **D. H. LaVoi**, National Live Stock and Meat Board, in a speech before a gathering of livestock commission men and packers in Wichita, Kan.

**D. J. Thomasma** of Thomasma Brothers, Grand Rapids, Mich., meat packers, was recently featured in a one-column story published by a local newspaper, in which he discussed and pointed out

various cuts of meats for housewives. Mr. Thomasma and his son, **Tom**, were also shown inspecting some of the firm's products.

**Louis I. La Croix**, 74, retired meat packer, died early last week at his home in Memphis, Tenn. Following in the steps of his late father, **Jake La Croix**, operator of a slaughterhouse, he entered the meat packing business, leaving it after a few years. Later he returned to the industry in partnership with his brother, **Jake La Croix**, retiring several years ago because of ill health.

**Joseph E. Dodson**, merchandising official of Swift & Company, spoke at the third annual Schuhmacher retail merchandising clinic held recently at Houston, Tex. He discussed "Meat— from the Consumer's Viewpoint," using sound pictures and actual displays in his talk. **Martha Logan**, Swift's home economist, assisted him.

The Plankinton Packing Co., Milwaukee, Wis., has gone on the air to sponsor broadcasts of the University of Wisconsin football games this season. The schedule runs from October 4 through November 15 and will be heard over nine Wisconsin stations.

**Walter Luer**, Luer Packing Co., Los Angeles, Calif., has announced the appointment of **Otto Eschenheimer** as production manager, a new post in the Luer organization. Mr. Eschenheimer was formerly with Stahl-Meyer, Inc., Brooklyn, N. Y.

**Safeway Stores, Inc.**, has announced the purchase of the National Grocery Co., which operates stores in New Jersey and Staten Island, N. Y. The National properties include two warehouses, a bakery, a coffee roasting and packing plant and 84 self-service stores. These will be integrated with the company's New York division.

**Anton J. Haas**, sheep grader in the small stock department, Armour and Company, So. St. Joseph, Mo., resigned recently to accept a government position as a grader. Mr. Haas had been with Armour and Company since 1918. The Armour Men's Social Club, of which he was a member, presented him with luggage and a toilet kit. He will be stationed at Omaha, Neb.

**Armour and Company** recently drew the assignment of slaughtering 7,500 lbs. of prize beef bought by the Caterpillar Tractor Co., Peoria, Ill., at the local junior baby beef show. Handled under the supervision of **I. B. Torrens**, general manager, and **B. L. Thomas**, superintendent, the meat dressed out attractively and made a pleasing display in the company's coolers.

When **Geo. A. Hormel & Co.** gets its new hog chain in operation at the plant in Austin, Minn., this month, the company's hog killing capacity will be stepped up from 600 to 900 animals per hour. The Hormel hog killing crew will be increased from 176 to 219 men. Capacity operation of the new chain will probably get underway in November, which month will mark the fiftieth anniversary of Hormel operations. The company is planning a golden souvenir

edition of the "Squeal" in celebration.

Plants of **John Morrell & Co.**, **Kaw Packing Co.** and **Sholander Packing Co.** were among the Topeka industrial establishments visited recently by **Wesley Stulz**, official of the Kansas contact division of the Office of Production Management, in a survey of plants equipped to handle national defense contracts.

A four-story building located at 17-27 Cedar st., Manchester, N. H., has been bought by **Kilton & Schoepf**, local wholesale meat concern, whose present establishment is located in the rear of the structure. The building has a front of 75 ft. and measures 100 ft. deep.

**Albany Packing Co.** is among the concerns of Albany, N. Y., which have enrolled for the seventeenth annual state-wide accident prevention campaign conducted by the Associated Industries. The competition will continue until the end of the year.

**J. W. Sartwelle**, president, Port City Packing Co., Houston, Tex., stressed the importance of raising livestock in winning wars in a recent speech before the directors of the Fort Bend county fair association. Mr. Sartwelle, active in livestock circles, is also president of the Houston Fat Stock Show.

Employees of **John Morrell & Co.** who recently became eligible for the 25-year-service award of the American Meat Institute are **E. M. Washburn**, Sioux Falls, **Ralph Allender**, Ottumwa, and **Charles Earl Black**, Ottumwa office.

## Fat Men Hold Meeting; Reelect All Officers

With more than 90 per cent of its members present, the seventh regional area of the Association of American Producers of Domestic Inedible Fats held its eighth annual meeting at Hotel Mayfair, St. Louis Mo., on September 24.

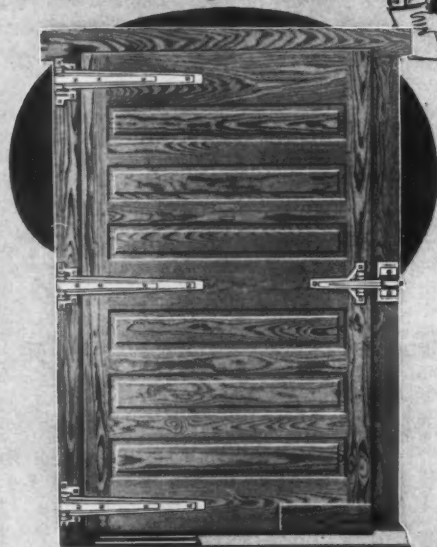
**Rae E. Walters**, president, **F. P. Hall** vice president, **E. J. Lindhart**, director at large, and **O. J. Eastman**, secretary and treasurer, were reelected for the coming year. All of the directors were reelected.

Discussions on rendering, by-products, priorities, wage-hour law and other subjects were held during the afternoon. **A. L. Buxton**, national president, opened the afternoon session with an address on the rendering industry. He was followed by **F. B. Wise**, national secretary, who discussed renderer products, meat scraps and tallow, the outlook for the future and conditions as they now exist in Washington on priorities, labor problems and taxation. **O. F. Raiman**, Davidson Commission Co., Chicago, also gave his opinion on tallow and grease conditions.

A short outline of the manner of paying for overtime, as approved by the wage and hour division, was given by **O. J. Eastman**. **Norman Allbright**, Allbright-Nell Co., Chicago, explained the results being obtained from the profit sharing system his company uses with its employees.



## COLD STORAGE DOOR QUIZ



Jamison Standard Door  
described in Bulletin 122.

- Q. What company pioneered in building cold storage doors?
- A. JAMISON
- Q. What company has developed and introduced practically every cold storage door improvement?
- A. JAMISON
- Q. What company devotes its entire resources and facilities to one task—building the finest cold storage doors possible?
- A. JAMISON
- Q. What company can supply a cold storage door to meet every need?
- A. JAMISON

Consult nearest branch or address  
JAMISON COLD STORAGE DOOR CO.  
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*Jamison, Stevenson and Victor Doors*

**JAMISON-**  
BUILT COLD STORAGE DOORS

## TONER- UPPERS

BY MAC  
(THE MEAT MAN)



### 3 WAYS TO IMPROVE PORK PRODUCTS WITH MAPLEINE

(11 More—Free—if you ask for them)

**BETTER FOR HAM**—Many packers have found that Mapleine is a real sales booster for ham. It accents and brings out the natural nut-like flavor of ham. Try it! Find out for yourself. Just add Mapleine to your regular formula for brine, dry cure or pumped hams. Write for free working instructions.

thin sides of hogs. The formula is free.

**PERFECT FOR PORK**—Mapleine is a fine flavor tonic for all pork products—ham, bacon, sausage, etc. It brings out the delicate meat flavors, blends perfectly with other seasonings. Try it in your formulas or send for instructions.

**ROMAN BACON**—Mapleine makes this a delicious salable product. By using Mapleine in your formula you can make a good seller out of

**FREE.** 14 profit-making formulas. Get your copies of tested-in-use formulas, plus free try-out bottle of Mapleine. Write now. Crescent Mfg. Co., 663 Dearborn St., Seattle, Wash.

**MAPLEINE**  
Imitation Maple Flavor  
BRINGS OUT NATURAL FLAVOR OF MEATS

## For a Fresh Start STOP at a HOTEL



More than 5000 hotels on the continent and in nearby territories, representing the seventh largest industry, allied for service and progress.

AMERICAN HOTEL ASSOCIATION



## Cold Storage Space Trend Moves Upward

GROSS space in all cold storage warehouses and meat packing plants in mid-June of 1941 totaled 764,646,000 cu. ft., according to a preliminary report issued recently by the U.S. Department of Agriculture. The survey of refrigerated warehouse space existing this year indicates that a net expansion of 221,000,000 gross cu. ft. has occurred in all types of cold storage plants during period from 1921 to 1941.

has been a net decrease of 10,500,000 cu. ft. during this period. While space in meat packing plants doing some public business decreased 47,000,000 cu. ft., an increase of 36,500,000 cu. ft. is shown for other packing houses.

In addition to the refrigerated warehouse space of 764,646,000 cu. ft., approximately 20,000,000 cu. ft. of refrigerated space is in use exclusively for ice storage, and about 13,000,000

## Product Safeguarded Up To Loading Dock

THE loading dock," a refrigerating engineer said recently, "has been one of the most neglected spots in the meat packing plant in respect to its equipment to maintain product quality. Products given the greatest care in all other departments of the plant are frequently exposed to loading dock conditions which do the meats no good."

The loading dock not only "has been" one of the most neglected spots in the meat plant but "is." There are few enclosed and air-conditioned docks in the industry, although there does seem to be a growing realization that they are needed during a big portion of the year.

Damage to product on the loading dock resulting from the lack of air conditioning is not immediate and is, for the most part, confined to fresh meat and processed product marketed unwrapped or unpackaged. This damage results from deposition of moisture on cool surfaces in contact with warmer air. The condensation provides good moisture conditions for the growth of mold and slime and these frequently cause rapid deterioration of product after it reaches retail stores.

Damage is more frequent during warm, humid weather than during the colder months. The only remedy is to protect all cold products from contact with warmer air, or to maintain the dew-point temperature of the air of the dock below the temperature of the coldest product handled.

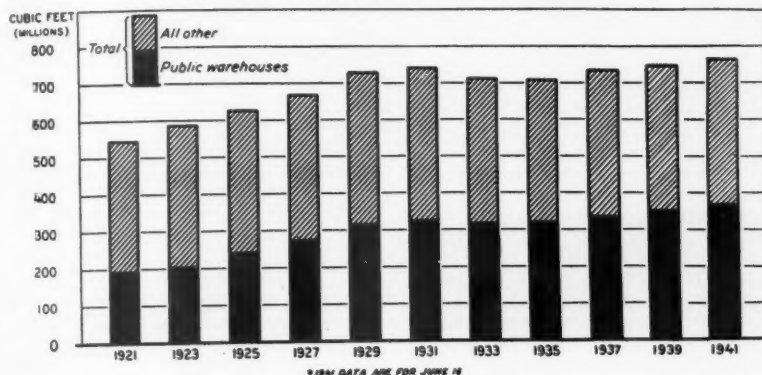
Most packers are aware of the potentialities for damage when moisture condenses on product, but probably only a few know the extent to which product is warmed when moisture condenses on it. Condensation of 1 pint of moisture on a carcass on a loading dock involves a transfer of heat from the air to the product. If there were no condensation of moisture on the carcass the same amount of heat could be transferred only if 54,000 cu. ft. of air were cooled 1 deg. F. by the product.

Moisture on meats not only provides a favorable environment for the growth of mold and slime, but also, when product covered with a film of moisture is packed, white spots marring good appearance are likely to develop wherever surfaces touch.

Because of the short time products are on the loading dock, proper conditions of temperature and relative humidity are unimportant. Dock air temperature may vary over a rather wide range so long as the dew-point temperature of the air is maintained below that of the coldest product brought onto the dock.

Air conditioning the loading dock is not a difficult problem. The same methods used to air condition any other department of the meat plant may be applied. As in all other departments, the system must be designed to meet existing conditions.

CAPACITY OF GOLD-STORAGE PLANTS ON OCTOBER 1, UNITED STATES, BIENNIALLY, 1921-41\*



The trend has been generally upward during this period, the major exception being the years 1933 and 1935 when there was some abandonment of obsolete space. Since the biennial survey of 1939 there has been a net increase of cold storage space totaling 18,200,000 cu. ft. in all types of plants.

The report also shows that by types of plants, public cold storage warehouse space has increased 19,000,000 cu. ft. and private cold storage space 9,800,000 cu. ft. since October, 1939. In meat packing plants, on the other hand, there

cu. ft. of similar space is in plants not now in use but which could be placed in usable condition immediately should the need arise. Most of this additional space—33,000,000 cu. ft.—could be used for food storage in an emergency.

Storage space in meat packing plants, shown in the accompanying table, includes all refrigerated space—chill rooms, fresh meat coolers, cutting and processing rooms, etc. However, refrigerated space in packers' branch houses and wholesale distributors' branches is not included.

TOTAL REFRIGERATED WAREHOUSE SPACE, BY TYPE OF PLANT, 1921-1941  
(Thousand cubic feet, i.e., 000 omitted)

Type of Plant	1921	1923	1925	1927	1929	1931	1933	1935	1937	1939	1941
Public cold storage only	194,166	205,936	242,564	273,896	316,810	325,703	317,211	322,450	333,833	351,368	370,249
Private cold storage only	15,940	24,077	24,066	24,906	29,133	35,222	32,739	31,051	33,890	32,072	43,540
Private cold storage doing some public business	39,744	46,313	57,035	57,275	60,322	58,853	64,718	53,863	52,957	50,438	48,785
Meat packing establishment	258,549	261,449	246,186	245,555	266,265	251,599	253,830	276,447	278,291	248,025	284,502
Meat packing establishment doing public cold storage business also	35,173	47,630	56,838	66,314	56,065	69,466	43,444	26,759	31,351	64,537	17,570
Total All Types	543,572	585,405	626,669	667,846	728,595	740,843	711,942	710,570	730,322	746,440	764,646

### FLASHES ON SUPPLIERS

**TAYLOR INSTRUMENT CO.**—Wallace W. Lockwood has been appointed advertising manager of the Taylor Instrument Companies, Rochester, N. Y., to replace Elmer E. Way, who has resigned. Mr. Lockwood joined the Taylor advertising department in 1932 and was assistant advertising manager in 1939.

**THOMAS TRUCK & CASTER CO.**—Purchase of three new buildings to house

its rapidly expanding business has been announced by the Thomas Truck & Caster Co., 4171 Mississippi River, Keokuk, Ia., manufacturers of floor trucks, industrial trailers, truck casters, etc. The firm was established four years ago by J. Faulkner Thomas, president.

**BRISTOL CO.**—Transfer of H. R. Bristol from the Chicago office to the Boston office has been announced by the Bristol Co., Waterbury, Conn. J. E. Booth succeeds Mr. Bristol at Chicago.

## Checking Boiler Efficiency

(Continued from page 15.)

iciency is probably somewhat above the

average for boilers in service in the meat packing industry. Tables I and II are used in earlier calculations in considering this problem.

Steam Pressure, Lbs. per Sq. In., Absolute	Total Heat in Steam H
100	1186.3
110	1188.0
120	1189.6
130	1191.0
140	1192.2
150	1193.4
160	1194.5
170	1195.4
180	1196.4
190	1197.3
200	1198.1
210	1198.8
220	1199.6
230	1200.2
240	1200.9
250	1201.5
260	1202.1
270	1202.6
280	1203.1
290	1203.6
300	1204.1
350	1206.1
400	1208.
450	1209.
500	1210.
550	1210.
600	1210.

Temperature of Feed Water, Degs. F.	Heat In the Water
85	53.06
90	58.04
95	62.02
100	66.01
105	70.0
110	74.0
115	78.0
120	82.0
125	86.1
130	90.1
135	94.1
140	98.2
145	102.2
150	106.2
155	110.3
160	114.3
165	118.3
170	122.4
175	126.4
180	130.4
185	134.4
190	138.5
195	142.5
200	146.5
205	150.6
210	154.6
212	158.6

## Research on Ham Sours

(Continued from page 14.)

sider it a cure-all for this trouble. Infection can still come in via the venous system.

**SUMMARY OF WORK.**—In discussing the results obtained in their extensive studies, Jensen and Hess state that ham souring in old-style, long-cured

hams, which are pocket-pumped, or in the new vein-pumped, short-cured hams, can never be prevented by a single method. They believe that contamination before death is possible in a very limited way, and that invasion of the tissues by bacteria at the time of death is feasible.

Their work points to the importance of the sticking operation in contaminat-

ing the blood, hams, and bone marrow. Too large a "stick hole" should be avoided and hogs should be well bled before being scalded. The scalding vat was also implicated in this work, but eliminating this apparatus and substituting continuous spraying in steam cabinets did not materially reduce the number of bacteria in the carcass.

The sawed-off ends of the tibia are important in the occurrence or control of sour marrows. If enough dense bone is left on the end of the tibia it aids in sealing the marrow against infection. Sour marrows may result from contaminated cover pickle absorbed through thin ends of the sawed tibia.

Cover pickle, vein-pumped pickle and brine cooling towers may be sources of contamination. These should be controlled bacteriologically.

Sours in quick-cured hams can be controlled or prevented by bleeding hogs properly, sawing for sealed-shank marrows, adequate refrigeration of the carcasses and hams, prompt handling, bacteriological control of the pickle, and strict general sanitation in the pork house.

Some packers have trouble in hot weather with soft lard. "PORK PACKING," The National Provisioner's pork plant book, tells how to avoid this difficulty. Write for information.

## • WATCH "NATURAL CASINGS" GO PLACES!

We salute the new Advertising Campaign driving home the PROVED FACT that Wieners in NATURAL CASINGS are 22% JUICIER!

## OPPENHEIMER CASING CO.

CHICAGO, U. S. A.

New York, London, Sydney, Toronto, Wellington, Buenos Aires, Tientsin, Zurich

## CONFIDENTIAL SERVICE FOR THE MEAT PACKING TRADE

We like to have our customers think of us as they think of their attorney or accountant—as an integral part of their business. We take pride in the fact that we are entrusted with the preparation of the carefully guarded seasoning formulas which so vitally affect the success of meat specialties. Why not benefit by our wide experience and the fact that we have access to the world's finest natural spices. Write us.



### H. J. MAYER & SONS CO.

6819-27 SOUTH ASHLAND AVENUE • CHICAGO, ILLINOIS

Canadian Sales Office: 115 Bay Street, Toronto. Canadian Plant: Windsor, Ontario.

## BEMIS CHEESE CLOTH

Excellent quality cheese cloth at attractive prices. By bolt, bale or cut to size. Use for wiping beef, lining barrels and boxes, wrapping cuts of meat, etc. Send for free sample.



### BEMIS BRO. BAG CO.

ST. LOUIS

BROOKLYN

## European Hog Numbers Are Being Cut Sharply

While it is very difficult to obtain accurate livestock estimates for European countries under present conditions, the U. S. Department of Agriculture reports that hog numbers in Denmark and the Netherlands have now been reduced to about 60 per cent of former levels. Hog slaughter has continued heavy since the beginning of the war because of lack of imported feeds and its effect is now being felt. Slaughter in export houses in Denmark during the first half of the 1940-41 marketing year totaled 1,392,000 head, a decrease of 32 per cent compared with a year earlier.

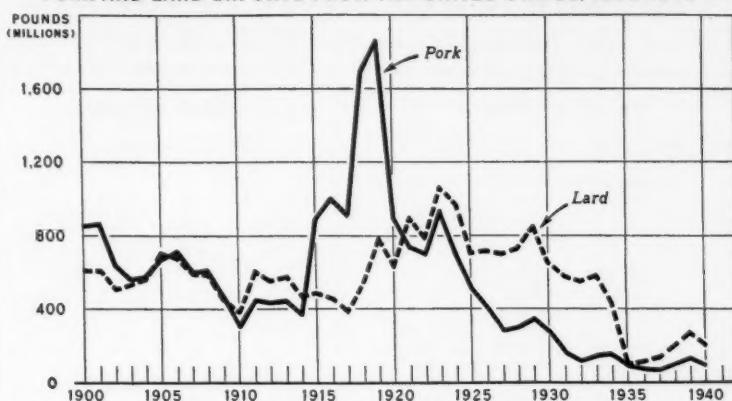
Hog numbers in the Danube Basin countries are about the same or larger than in 1940, since these countries are not dependent on foreign feed supplies.

Hog population of the United Kingdom has been reduced to a number which can be maintained on present feed supplies. The United Kingdom looks to Canada and the United States for bacon, ham and lard in 1941-42.

Germany's hog population has been reduced from a high point in 1940. With the reduction in hog numbers in Denmark and other nearby countries, Germany is no longer in a position to obtain large quantities of pork from its neighbors. France, Belgium and other Axis-dominated countries, with the exception of these in the Danube basin, are incapable of furnishing hog products to Germany because of current feed shortages. In fact, these countries would import livestock and meat were they obtainable.

Hog numbers in Italy have been declining since 1939. The number in

PORK AND LARD EXPORTS FROM THE UNITED STATES, 1900-1940



Exports of pork and lard were near their all-time lows in 1940. However, as a result of FSCC purchases and shipment of pork and lard to the United Kingdom, exports for 1941 and 1942 should show a marked comeback. Government buying of pork products under the food-for-defense program has been made at the rate of about 85 million lbs. monthly since March. (Chart by U. S. Bureau of Agricultural Economics.)

Switzerland in April, 1941, was 20 per cent below the same date in 1940.

In New Zealand and Australia hog numbers have increased since the beginning of the war. On January 1, 1941, hog population of New Zealand was 720,000 head, a 1 per cent increase over 1940. Hog numbers in Australia had increased to 1,454,000 head at the beginning of 1940, 26 per cent above 1939.

Hog population of most Latin American countries is relatively small compared with cattle and sheep numbers. British purchases of pork in Argentina have stimulated production somewhat.

## North American Hog Numbers Now Rising

Hog marketings in the United States this fall and winter will be smaller than a year earlier, according to the U. S. Department of Agriculture, but Canadian marketings this fall will be as large as in 1940. U. S. hog supplies are expected to be of record size in 1942. Since this will also be true of Canada, North America by 1942 will be a great pork reservoir for Britain and Europe.

The number of pigs saved in the United States and Canada combined in the spring of 1941 was 55,131,000 head, or approximately the same as a year earlier. Although U. S. hog numbers at the beginning of 1941 were 12 per cent smaller than a year earlier, the spring pig crop was practically the same size as in 1940; breeding intention reports show the number of sows bred to farrow this fall to be 13 per cent above a year ago. The downward trend in hog production, which started in 1940, has been reversed.

In Canada the number of pigs saved this spring was about the same as in 1940, with prospects for a substantial increase in fall-bred sows. Number of pigs saved in the spring and sows farrowing in the fall in the United States and Canada in the last five years were:

	—Pigs Saved— (1,000 head)		Sows Farrowing (1,000 head)	
	U. S.	Canada	U. S.	Canada
1941.....	50,083	5,048	5,228*	550*
1940.....	50,086	5,073	4,637	525
1939.....	53,207	3,640	5,191	414
1938.....	43,450	2,822	4,372	312
1937.....	38,476	2,226	3,757	352

\*Preliminary estimate.

During the first half of the 1940-41 marketing year, U. S. inspected hog slaughter totaled 28 million head—5 per cent above a year earlier. In Canada during the same period inspected slaughter was 3,563,000 head—45 per cent above the same period in 1939-40.

## CUT-OUT RESULTS DECLINE ON ALL WEIGHTS

(Chicago costs and prices, first four days of week)

Total product values declined about twice as much as hog costs during the four-day period this week. Product values of light hogs dropped 44c per cwt. from last week, medium butchers, 35c, and heavy hogs, 37c per cwt. Hog costs dropped 16c per cwt. on light butchers, 13c per cwt. on medium weights, and 15c per cwt. on heavy hogs. Cut-out results were considerably poorer.

	—180-220 lbs.—			—220-240 lbs.—			—240-270 lbs.—		
	Pct. live wt.	Price per lb.	Value per cwt. alive	Pct. live wt.	Price per lb.	Value per cwt. alive	Pct. live wt.	Price per lb.	Value per cwt. alive
Regular hams.....	14.00	19.5	\$2.73	18.80	19.5	\$2.69	13.70	19.5	\$2.67
Picnics.....	5.60	17.3	.97	5.40	17.3	.93	5.40	17.2	.93
Boston butts.....	4.00	19.7	.79	4.00	20.7	.83	4.00	20.4	.82
Loins (blade in).....	9.80	22.3	2.19	9.60	21.6	2.07	9.60	20.5	1.97
Dellies, S. P.....	11.00	16.9	1.86	9.70	16.8	1.63	8.00	16.0	1.28
Bellies, D. S.....	...	...	...	2.60	11.0	.22	4.00	10.7	.43
Fat backs.....	1.00	7.6	.08	8.00	7.8	.23	4.20	8.3	.35
Plates and jowls.....	2.50	9.9	.25	2.80	9.9	.28	3.30	9.9	.33
Raw leaf.....	2.10	10.6	.22	2.20	10.6	.23	2.00	10.6	.21
P. S. lard, rend. wt.....	12.40	10.6	1.31	11.80	10.6	1.20	10.50	10.6	1.11
Spareribs.....	1.60	15.3	.24	1.50	11.5	.17	1.50	11.0	.16
Trimming.....	3.00	14.3	.43	2.80	14.3	.40	2.80	14.3	.40
Feet, tails, neckbones.....	2.00	...	.15	2.00	...	.15	2.00	...	.15
Offal and miscellaneous.....	...	...	.53	...	...	.53	...	...	.53
TOTAL YIELD AND VALUE.....	69.00	\$11.75	70.00	\$11.86	71.00	\$11.24			
Cost of hogs per cwt.....		\$11.04		\$11.22		\$11.22			
Condemnation loss.....		.06		.06		.06			
Handling and overhead.....		.67		.58		.53			
TOTAL COST PER CWT.....		\$11.77		\$11.86		\$11.81			
TOTAL VALUE.....		11.73		11.56		11.24			
Loss per cwt.....		...		.30		.57			
Loss last week.....		...		.07		.34			
Profit per cwt.....		.02		...		...			
Profit last week.....		.28		...		...			



# CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

## CASH PRICES

Carlot trading loose, basis, f.o.b. Chicago or Chicago basis, Thurs., October 9, 1941.

REGULAR HAMS	
Green	*S.P.
8-10 .....	19%
10-12 .....	19%
12-14 .....	19%
14-16 .....	19%
10-16 range .....	19%

BOILING HAMS	
Green	*S.P.
16-18 .....	19%
18-20 .....	19%
20-22 .....	19%
16-20 range .....	19%
16-22 range .....	19%

SKINNED HAMS	
Fresh & Fr. Frsn.	*S.P.
10-12 .....	21%
12-14 .....	21%
14-16 .....	21%
16-18 .....	21%
18-20 .....	21%
20-22 .....	21%
22-24 .....	21%
24-26 .....	21%
26-28 .....	21%
28 up, No. 2's inc. ....	19% @ 10 1/2%

PICNICS	
Green	*S.P.
4-6 .....	17%
6-8 .....	17% @ 17%
8-10 .....	17%
10-12 .....	17%
12-14 .....	17%
8 up, No. 2's inc. ....	17%
Short shank % @ % c over.	

GREEN AMERICAN BELLIES	
18-20 .....	14
20-25 .....	13 1/2

BELLIES	
(Square Cut Seedless)	
Green	*D.C.
6-8 .....	17%
8-10 .....	17%
10-12 .....	17%
12-14 .....	17%
14-16 .....	17%
16-18 .....	17%

\*Quotations represent No. 1 new cure.

D. S. BELLIES	
Clear	Rib
16-18 .....	12 1/2 n
18-20 .....	11%
20-25 .....	11%
25-30 .....	11%
30-35 .....	10 1/2
35-40 .....	10
40-50 .....	9%

D. S. FAT BACKS	
6-8 .....	8%
8-10 .....	8%
10-12 .....	8%
12-14 .....	8%
14-16 .....	9%
16-18 .....	10%
18-20 .....	10%
20-25 .....	11%

OTHER D. S. MEATS	
Regular plates .....	6-8
Clear plates .....	4-6
D. S. jowl butts .....	10%
S. P. jowls .....	10%
Green square jowls .....	12%
Green rough jowls .....	10%

## WEEK'S LARD PRICES

Prices of cash, loose and leaf lard on the Chicago Board of Trade:

	Cash	Loose	Leaf
Saturday, Oct. 4 .....	10.65n	10.60n	11.12 1/2 n
Monday, Oct. 6 .....	10.67 1/2 n	10.65b	11.00n
Tuesday, Oct. 7 .....	10.65n	10.65	11.00n
Wednesday, Oct. 8 .....	10.57 1/2 n	10.60ax	11.00n
Thursday, Oct. 9 .....	10.15n	10.40ax	11.00n
Friday, Oct. 10 .....	10.12 1/2 n	10.15	10.75n

## Packers' Wholesale Prices

Refined lard, tierces, f.o.b. Chgo. ....	13
Kettle rend., tierces, f.o.b. Chgo. ....	13 1/2
Leaf, kettle rend., tierces, f.o.b. Chgo. ....	13 1/2
Neutral, tierces, f.o.b. Chicago .....	13
Shortening, tierces, c.a.f. ....	15 1/2

## Havana, Cuba Pure Lard Price

Wednesday, October 8 .....	15.60
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## FUTURE PRICES

SATURDAY, OCTOBER 3, 1941

	Open	High	Low	Close
LARD:				
Oct. ....	10.57 1/2	10.62 1/2	10.55	10.60
Dec. ....	10.90	10.95	10.87 1/2	10.92 1/2 b
Jan. ....	11.12 1/2	11.15	11.10	11.15
Mar. ....	12.40	12.45	12.37 1/2	12.45
May ....	12.65	12.65	12.60	12.62 1/2

Sales: Oct. 9; Dec. 30; Jan. 26; Mar. 13; May 3; total, 81 sales.  
Open interest: Oct. 109; Dec. 1,894; Jan. 954; Mar. 132; May 38; total, 3,127 lots.

CLEAR BELLIES:	
Oct. ....	11.02 1/2 n

MONDAY, OCTOBER 5, 1941

LARD:	
Oct. ....	10.60
Dec. ....	10.92 1/2
Jan. ....	11.15
Mar. ....	12.47 1/2
May ....	12.62 1/2

Sales: Oct. 1; Dec. 27; Jan. 3; Mar. 21; May 21; total, 64 sales.  
Open interest: Oct. 105; Dec. 1,914; Jan. 954; Mar. 128; May 42; total, 3,143 lots.

CLEAR BELLIES:	
Oct. ....	11.02 1/2 n

TUESDAY, OCTOBER 6, 1941

LARD:	
Oct. ....	10.65
Dec. ....	10.92 1/2
Jan. ....	11.15
Mar. ....	12.30
May ....	12.50

Sales: Oct. 5; Dec. 36; Jan. 31; Mar. 1; May 1; total, 74 sales.  
Open interest: Oct. 104; Dec. 1,883; Jan. 933; Mar. 127; May 42; total, 3,069 lots.

CLEAR BELLIES:	
Oct. ....	11.02 1/2 n

WEDNESDAY, OCTOBER 7, 1941

LARD:	
Oct. ....	10.55
Dec. ....	10.85
Jan. ....	11.05
Mar. ....	12.25
May ....	12.45

Sales: Oct. 13; Dec. 85; Jan. 78; Mar. 13; May 21; total, 210 sales.  
Open interest: Oct. 98; Dec. 1,882; Jan. 939; Mar. 130; May 59; total, 3,128 lots.

CLEAR BELLIES:	
Oct. ....	11.02 1/2 n

THURSDAY, OCTOBER 8, 1941

LARD:	
Oct. ....	10.42 1/2
Dec. ....	10.75
Jan. ....	10.97 1/2
Mar. ....	12.05
May ....	12.27 1/2

Sales: Oct. 12; Dec. 178; Jan. 117; Mar. 13; May 29; total, 354 sales.  
Open interest: Oct. 93; Dec. 1,820; Jan. 968; Mar. 131; May 63; total, 3,075 lots.

CLEAR BELLIES:	
Oct. ....	11.02 1/2 n

FRIDAY, OCTOBER 10, 1941

LARD:	
Oct. ....	9.95
Dec. ....	10.25-22 1/2
Jan. ....	10.45-42 1/2
Mar. ....	12.05
May ....	12.27 1/2

CLEAR BELLIES:	
Oct. ....	11.02 1/2 n

## CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for the week ended on Oct. 4, 1941:

	Week Oct. 4	Previous week	Same week '40
Cured meats, lbs. ....	31,492,000	23,047,000	19,655,000
Fresh meats, lbs. ....	66,724,000	66,283,000	52,853,000
Lard, lbs. ....	12,724,000	12,072,000	4,228,000

## CANADIAN PORK EXPANSION

MONTREAL.—With virtual completion of Canada's contract to supply 453,000,000 lbs. of bacon to Great Britain, Canadian Agriculture Department officials said this week that inspected hog slaughter has run 34 percent ahead of last year.

The next task of the department is to see that at least 600,000,000 lbs. of bacon is provided for Britain under a new agreement running for 12 months from November 1. The largest increase in slaughter is expected to take place between April and September, 1942, due to extensive breeding encouraged by the demand for bacon.

In the first 46 weeks of the hog marketing year which began on October 1, 1940, inspected hog slaughter totaled 5,600,000 head compared with 4,200,000 in the corresponding period of 1940.

Letters from British buyers have indicated that Canadian bacon is now as popular in the United Kingdom market as was the Danish product.

## GOVERNMENT GRADED MEAT

Meat graded and contract deliveries of meats and by-products accepted during August, as reported by the U. S. Department of Agriculture, Agricultural Marketing Service, are shown below:

	Aug., 1941	July, 1941	Aug., 1940
Fresh and frozen—			
Beef .....	73,091,993	71,263,904	52,111,673
Calf .....	895,345	1,020,139	557,212
Canf .....	124,610	130,478	68,627
Lamb .....	2,433,554	2,402,192	1,764,772
Mutton and Yearling .....	220,214	225,182	266,533
Pork .....	689,659	607,676	701,927
Cured—			
Beef .....	180,174	139,705	151,311
Calf .....	1,001,255	989,771	1,026,530
Sausage .....	579,556	608,513	541,066
Other meats and lard .....	571,475	488,960	464,410
Total .....	79,787,905	77,876,518	57,653,141

\*Excludes gradings for F.S.C.C. of 35,783,501 lb. pork cuts, 21,106,148 lb. canned meats, 88,196,217 lb. lard, totaling 95,085,966 lb., also 157,200 bundles of casings.

\*Excludes gradings for F.S.C.C.

## MEAT IMPORTS AT NEW YORK

Imports for the period September 25 to October 1, inclusive, at New York:

Point of origin	Commodity	Amount lbs.
Argentina	Canned corned beef .....	487,900
	Canned roast beef .....	63,000
	Frozen salted boneless beef .....	12,815
Brazil	Canned corned beef .....	63,000
	Tinned liverpaste .....	10,548
	Tinned cooked sausage .....	2,888
Canada—	Pork sausage .....	421
	Fresh chilled lamb livers .....	1,020
	Fresh chilled beef livers .....	891
	Frozen beef livers .....	20,321
	Boneless beef .....	3,312
Cuba—	Beef livers .....	24,273
	3,728 quarters fresh chilled beef .....	589,650
	Fresh chilled beef cuts .....	207,322
	Fresh frozen beef cuts .....	21,783
Uruguay—	Fresh chilled pork cuts .....	2,809
	Canned corned beef .....	96,264

Watch Classified page for good men.

# MEAT AND SUPPLIES PRICES

## Chicago

### WHOLESALE FRESH MEATS

Carcass Beef		Cor. week,	
Week ended		1940	
October 8, 1941		per lb.	
Prime native steers—	20 @20%	20	
400-600	19 1/2 @20	20	
600-800	19 1/2 @20	20	
800-1000	18 1/2 @19	20	
Good native steers—	18 1/2 @19	18 1/2	
400-600	17 @17 1/2	18 1/2	
600-800	16 1/2 @17	18 1/2	
800-1000	16 1/2 @17	18 1/2	
Medium steers—	16 1/2 @17	17 1/2 @18 1/2	
400-600	16 @16 1/2	17 1/2	
600-800	15 1/2 @16 1/2	17 1/2	
800-1000	15 1/2 @16 1/2	17 1/2	
Hellera, good, 400-600	15 1/2 @16 1/2	17 1/2 @18 1/2	
Cows, 400-600	13 1/2 @14	12 @12 1/2	
Hind quarters, choice—	21 1/2	24	
Fore quarters, choice—	16 1/2	16	

### Beef Cuts

Steer loins, choice, 60/65	28	unquoted
Steer loins, No. 1	26	36
Steer loins, No. 2	25 1/2	33
Steer short loins, choice, 30/35	34	unquoted
Steer short loins, No. 1	32	42
Steer short loins, No. 2	31	38
Steer loin ends (bips)	26	31
Steer loin ends, No. 2	25	30 1/2
Cow loins	21	18
Cow short loins	20	20
Cow loin ends (bips)	15 1/2	unquoted
Steer ribs, choice, 30/40	22	27
Steer ribs, No. 1	21	26
Steer ribs, No. 2	19	23
Cow ribs, No. 1	16	18
Cow ribs, No. 2	15	16 1/2
Steer rounds, No. 1	19 1/2	unquoted
Steer rounds, No. 2	18 1/2	19
Steer chuck, choice, 80/100	17 1/2	unquoted
Steer chuck, No. 1	17	17 1/2
Steer chuck, No. 2	16	16 1/2
Cow rounds	14 1/2	13 1/2
Cow chuck, No. 1	14 1/2	13
Steer plates	10 1/2	10 1/2
Medium plates	10 1/2	10 1/2
Briskets, No. 1	10 1/2	10 1/2
Cow navel ends	8 1/2	8 1/2
Steer navel ends	8 1/2	8 1/2
Fore shanks	10	9
Hind shanks	9	8
Strip loins, No. 1 buns	65	70
Strip loins, No. 2	43	35
Sirloin butts, No. 1	33	37
Sirloin butts, No. 2	27	24
Beef tenderloins, No. 1	60	68
Beef tenderloins, No. 2	55	65
Rump butts	26	24
Flank steaks	19	16
Shoulder clods	15	12
Hanging tenderloins	15	15 1/2
Insides, green, 12@18 range	21	16
Outsides, green, 8 lbs. up	20	16 1/2
Knuckles, green, 8 lbs. up	20 1/2	16 1/2

### Beef Products

Brains	8	7
Hearts	16	9
Tongues	19	18
Sweetbreads	15	14
Or-tail	8	8
Fresh tripe, plain	12	12
Fresh tripe, H. C.	17	11 1/2
Livers	25	20
Kidneys	8	9

### Veal

Choice carcass	21	18 @19
Good carcass	20	16 @17
Good saddles	25	22 @23
Good racks	17	14 @15
Medium racks	16	12

### Veal Products

Brains, each	10	10
Sweetbreads	32	30
Calf livers	55	53

### Lamb

Choice lambs	20	17
Medium lambs	18	15
Choice saddles	24	20
Medium saddles	23	18
Choice fores	18	14
Medium fores	17	13
Lamb fries	28	23
Lamb tongues	17	17
Lamb kidneys	15	15

### Mutton

Heavy sheep	8	8
Light sheep	11	8
Heavy saddles	10	10
Light saddles	13	10
Heavy fores	6	5
Light fores	9	8
Mutton legs	15	12
Mutton loins	12	8
Mutton stew	8	4
Sheep tongues	11	11
Sheep heads, each	11	11

### Fresh Pork and Pork Products

Pork loins, 8-10 lbs. av.	24	18
Picnics	19	11
Skinned shoulders	19 1/2	12 1/2
Tenderloins	35	35
Spareribs	16	13
Back fat	11 1/2	7 1/2
Boston butts	22	14 1/2
Boneless butts, cellar	26	17
trim, 2@4	16	8
Hocks	12	5
Tails	10	3
Neck bones	10	7
Slip bones	10	7
Blade bones	16	8
Pigs' feet	4 1/2	2 1/2
Kidneys, per lb.	9 1/2	4
Livers	16	8
Picnics, 4@8 lbs., long shank, plain	20 1/2 @21 1/2	17
Fancy bacon, 6@8 lbs. plain	25 1/2 @26 1/2	18
Standard bacon, 6@8 lbs., plain	23 1/2 @24	15
No. 1 beef sets, smoked	39	30
Insides, 8@12 lbs.	37	28
Outsides, 5@9 lbs.	37	28
Knuckles, 5@9 lbs.	37	28
Cooked hams, choice, skin on, fattened	43	38
Cooked hams, choice, skinless, fattened	46	40
Cooked hams, skin on, fattened	43	38
Cooked picnics, skinned, fattened	40 1/2	35

### WHOLESALE SMOKED MEATS

Fancy regular hams, 14@16 lbs.	26 @27
parment paper	26 1/2 @27 1/2
Fancy skinned hams, 14@16 lbs.	25 @26
Standard reg. hams, 14@16 lbs., plain	25 @26
Picnics, 4@8 lbs., short shank, plain	21 @22
Picnics, 4@8 lbs., long shank, plain	20 1/2 @21 1/2
Fancy bacon, 6@8 lbs. plain	25 1/2 @26 1/2
Standard bacon, 6@8 lbs., plain	23 1/2 @24
No. 1 beef sets, smoked	39 @40
Insides, 8@12 lbs.	37 @38
Outsides, 5@9 lbs.	37 @38
Knuckles, 5@9 lbs.	37 @38
Cooked hams, choice, skin on, fattened	43
Cooked hams, choice, skinless, fattened	46
Cooked hams, skin on, fattened	43
Cooked picnics, skinned, fattened	40 1/2

### VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	\$30.75
Lamb tongue, 200-lb. bbl.	27.50
Regular tripe, 200-lb. bbl.	27.50
Honeycomb tripe, 200-lb. bbl.	30.00
Pocket honeycomb tripe, 200-lb. bbl.	33.50

### BARRELED PORK AND BEEF

Clear fat back pork:	
70-80 pieces	\$20.50
80-100 pieces	20.00
100-125 pieces	19.50
Clear plate pork, 25-35 pieces	18.50
Bean pork	24.00n
Brisket pork	29.00n
Plate beef	23.00
Extra plate beef	23.50

### SAUSAGE MATERIALS

(Packed basis.)

Regular pork trimmings	14 1/2
Special lean pork trimmings 85%	22 1/2 @23
Extra lean pork trimmings 95%	27 @27 1/2
Pork cheek meat (trimmed)	16 1/2 @17
Pork hearts	12 1/2
Pork livers	12 1/2
Native boneless bull meat (heavy)	17 1/2 @18
Boneless chucks	17 1/2
Shank meat	16 @16 1/2
Beef trimmings	13 1/2
Dressed canner cows, 400-450 lbs.	12 1/2
Dr. bologna bulls, 600 lbs. and up	13 1/2 @13 1/2
Tongues, No. 1 canner trim	13

### DOMESTIC SAUSAGE

(Quotations cover fancy grades.)

Pork sausage, in 1-lb. carton	31
Country style sausage, fresh in link	26 1/2
Country style sausage, fresh in bulk	24 1/2
Country style sausage, smoked	29
Frankfurters, in sheep casings	29 1/2
Frankfurters, in hog casings	29 1/2
Skinless frankfurters	27 1/2
Bologna in beef bungs, choice	23 1/2
Bologna in beef middles, choice	24
Liver sausage in hog bungs	21
Smoked liver sausage in hog bungs	28 1/2
Head cheese	18 1/2
New England luncheon specialty	30 1/2
Mixed luncheon specialty, choice	24 1/2
Tongue and blood	28
Blood sausage	22
Souse	20
Pollah sausage	29

### DRY SAUSAGE

Cervelat, choice, in hog bungs	45
Thuringer	25
Farmer	35 1/2
Holsteiner	35
B. C. salami, choice	41
Milano, salami, choice in hog bungs	41
B. C. salami, new condition	26
Frisees, choice, in hog middles	42
Genoa style salami, choice	48
Pepperoni	40
Mortadella, new condition	25
Cappicola	49
Italian style hams	41

### CURING MATERIALS

Nitrite of soda (Chgo. wh'se. stock)	Cwt.
in 400-lb. bbls., delivered	\$ 8.75
Saltpeter, less than ton lots, f.o.b. N. Y.	8.50
DBI, refined granulated	9.50
Small crystals	9.75
Medium crystals	10.30
Large crystals	2.90
Pure rfd. gran. nitrate of soda	unquoted
Pure rfd. gran. nitrate of soda	unquoted
Salt, per ton, in minimum car of 80,000 lbs.	
only, f.o.b. Chicago, per ton:	
Granulated	7.20
Medium, dried	10.20
Rock	6.80
Sugar—	
Raw, 96 basis, f.o.b. New Orleans	3.50
Standard gran., f.o.b. refiners (2%)	5.25
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%	4.90
Dextrose, in car lots, per cwt. (cotton)	4.57
in paper bags	4.52

### SAUSAGE CASINGS

(F. O. B. Chicago)

(Prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 180 pack	.19
Domestic rounds, 140 pack	.35
Export rounds, wide	.48
Export rounds, medium	.48
Export rounds, narrow	.24
No. 1 weasands	.05
No. 2 weasands	.04
No. 1 bungs	.12
Middles, regular	.60
Middles, select, wide, 2@2 1/2 in.	.65
Middles, select, extra, 2 1/2 in. & up	.90
Dried or salted bladders:	
12-15 in. wide, flat	1.05
10-12 in. wide, flat	.65
8-10 in. wide, flat	.35
6-8 in. wide, flat	.25

Pork casings:	
Narrow, per 100 yds.	2.10
Narrow, special, per 100 yds.	2.10
Medium, regular	1.90
English, medium	1.60
Wide, per 100 yds.	1.40
Extra wide, per 100 yds.	.60
Export bungs	.20
Large prime bungs	.16
Medium prime bungs	.12
Small prime bungs	.08 1/2
Middles, per set	.19

### SPICES

(Basis Chicago, original bbls., bags or bales.)

Allspice, prime	Whole Ground	25
Resifted	26	30
Chili pepper	30	30
Powder	29	32 1/2
Cloves Ambouyna	27 1/2	24
Zanibar	19	40
Ginger, Jamaica	40	45
African	34	39
Mace, Fancy Banda	58	66
East Indies	52	59
East & West Indies Blend	56	64
Mustard flour, fancy	34	34
No. 1	22	22
Nutmeg, fancy Banda	22	24
East Indies	18 1/2	23
East & West Indies Blend	22	22
Paprika, Spanish	51	51
Pepper Cayenne	22	22
Red No. 1	28	28
Black Malabar	11	15
Black Lampong	7 1/2	9 1/2
Pepper, white Singapore	13	16 1/2
Mustok	13 1/2	17
Packers	14	14

### SEEDS AND HERBS

Caraway seed	Whole for Saus.	1.04
Celery seed, French	96	1.12
Cominos seed	20 1/2	20 1/2
Coriander Morocco bleached	16	16
Coriander Morocco natural No. 1	15	17 1/2
Mustard seed, fancy yellow	26	26
American	14	14
Marjoram, French	77	87
Oregano	12	16
Sage, Dalmatian No. 1	1.50	1.70

(Continued on page 26)

### PURE VINEGARS

A. P. CALLAHAN & COMPANY

2437 SOUTH LA SALLE STREET

CHICAGO, ILL.

# MARKET PRICES

## New York

### DRESSED BEEF

#### City Dressed

Choice, native, heavy.....	19 1/4	@20 1/2
Choice, native, light.....	20	@21 1/4
Native, common to fair.....	17	@18

#### Western Dressed Beef

Native steers, good, 600@800 lbs.....	19	@20
Native choice yearlings, 400@600 lbs.....	20	@21
Good to choice heifers.....	19	@20
Good to choice cows.....	15	@15 1/4
Common to fair cows.....	14	@15
Fresh bologna bulls.....	15	@15 1/4

### BEEF CUTS

	Western	City
No. 1 ribs, prime.....	24 @25	25
No. 2 ribs.....	22 @24	23
No. 3 ribs.....	22 @23	21
No. 1 loins, prime.....	24 @25	23
No. 2 loins.....	23 @24	22
No. 3 loins.....	22 @23	21
No. 1 hinds and ribs.....	22 @24	25
No. 2 hinds and ribs.....	22 @23	22
No. 1 rounds.....	19 @20	20
No. 2 rounds.....	18 @19	19
No. 3 rounds.....	17 @18	18
No. 1 chucks.....	20 @21	19
No. 2 chucks.....	19 @20	19
No. 3 chucks.....	17 @18	18

### DRESSED VEAL

Good.....	21	@22
Medium.....	20	@21
Common.....	19	@20

### DRESSED SHEEP AND LAMBS

Genuine spring lambs, good.....	21	@22
Genuine spring lambs, good to medium.....	20	@21
Genuine spring lambs, medium.....	19	@20
Sheep, good.....	9	@11
Sheep, medium.....	7	@9

### DRESSED HOGS

Hogs, good and choice (110-140 lbs.)		
head on; leaf fat in.....	\$16.62 1/4	@16.88
Pigs, small lots (60-110 lbs.)		
head on; leaf fat in.....	17.88	@18.00

### FRESH PORK CUTS

	Western	City
Pork loins, fresh, 10@12 lbs.....	24 @25	25
Shoulders, 10@12 lbs. av.....	21 1/4 @22 1/4	23
Butts, regular, 4-6 lbs.....	23 1/2 @24 1/2	24
Hams, regular, fresh, 10@12 lbs. av.....	23 @24	24
Hams, skinned, fresh, 10@12 lbs.....	24 @25	25
Picnics, fresh, 6@8 lbs.....	18 @19	19
Pork trimmings, extra lean, 90-95%.....	29 1/4 @30 1/4	30
Pork trimmings, regular 50% lean.....	17 1/2 @18 1/2	18
Spareribs, medium.....	17 1/2 @18 1/2	18
Pork loins, fresh, 10@12 lbs.....	24 @26	26
Shoulders, 6@10 lbs. av.....	22 1/4 @23	23
Butts, regular, 1 1/2 @3 lbs.....	30 @31	31
Hams, regular, fresh, 10@12 lbs.....	24 @25	25
Hams, skinned, fresh, 10@12 lbs.....	24 @25	25
Picnics, fresh, 4@6 lbs.....	20 @21	21
Pork trimmings, extra lean 90@95%.....	31 @32	32
Pork trimmings, reg. 50% lean.....	16 @17	17
Spareribs, medium.....	19 @20	20
Boston butts.....	27 @28	28

### COOKED HAMS

Cooked hams, choice, skin on, fattened.....	48
Cooked hams, choice, skinned, fattened.....	48

### SMOKED MEATS

Regular hams, 8@10 lbs. av.....	27 @29
Regular hams, 10@12 lbs. av.....	27 @29
Regular hams, 12@14 lbs. av.....	27 @29
Skinned hams, 10@12 lbs. av.....	27 @29
Skinned hams, 12@14 lbs. av.....	27 1/2 @28
Skinned hams, 14@16 lbs. av.....	27 1/2 @28
Picnics, 4@6 lbs. av.....	22 @23
Picnics, 6@8 lbs. av.....	22 @23
Bacon, boneless, western.....	26 1/4 @27 1/4
Bacon, boneless, city.....	26 @27
Beef tongue, light.....	23 @24
Beef tongue, heavy.....	29 @30

### BUTCHERS' FAT

Shop fat.....	\$3.50 per cwt.
Breast fat.....	4.50 per cwt.
Edible suet.....	5.25 per cwt.
Inedible suet.....	5.00 per cwt.

### GREEN CALFSKINS

	5-9 3/4-12 1/4	12 1/4-14	14-18	18 up
Prime No. 1 veals.....	2.20	2.35	2.40	2.70
Prime No. 2 veals.....	2.1	2.25	2.30	2.60
Buttermilk No. 1.....	2.70	2.85	2.90	....
Buttermilk No. 2.....	2.55	2.70	2.75	....
Branded gruby.....	1.75	1.90	1.95	2.00
Number 3.....	1.75	1.90	1.95	2.00

## WHOLESALE DRESSED MEAT PRICES

Wholesale prices of western dressed meats, quoted by the U. S. Department of Agriculture, Agricultural Marketing Service, October 8, 1941:

	CHICAGO	BOSTON	NEW YORK	PHILA.
<b>Fresh Beef:</b>				
<b>STEER, Choice:</b>				
400-500 lbs. <sup>1</sup> .....	\$19.00@20.00		\$19.50@20.00	
500-600 lbs. <sup>2</sup> .....	18.00@19.00		19.00@20.00	\$19.50@20.50
600-700 lbs. <sup>2</sup> .....	18.00@19.00	\$18.00@19.00	18.00@19.00	19.00@20.00
700-800 lbs. <sup>2</sup> .....	17.00@18.00	17.50@18.50	18.00@19.00	19.00@20.00
<b>STEER, Good:</b>				
400-500 lbs. <sup>1</sup> .....	18.00@19.00		18.50@19.50	
500-600 lbs. <sup>2</sup> .....	17.50@18.50		18.00@19.00	18.00@19.00
600-700 lbs. <sup>2</sup> .....	17.00@18.00	17.00@18.00	18.00@19.00	18.00@19.00
700-800 lbs. <sup>2</sup> .....	16.00@17.00	16.50@17.50	17.00@18.00	17.50@18.00
<b>STEER, Commercial:</b>				
400-600 lbs. <sup>1</sup> .....	15.00@17.00		16.00@17.50	16.00@17.00
600-700 lbs. <sup>2</sup> .....	15.00@16.50	16.00@17.00	16.00@17.00	16.50@17.50
<b>STEER, Utility:</b>				
400-600 lbs. <sup>1</sup> .....	13.00@15.00	15.00@16.00	15.00@16.00	14.00@16.00
<b>COW (All Weights):</b>				
Commercial.....	14.00@15.00	15.00@15.50	15.00@15.50	14.00@15.00
Utility.....	13.25@14.00	14.00@15.00	14.00@15.00	14.50@15.00
Cutter.....	13.00@13.25	13.50@14.00	13.00@14.00	13.50@14.50
Canner.....	12.25@12.50			
<b>Fresh Veal and Calf:</b>				
<b>VEAL, Choice:</b>				
80-130 lbs.....	20.00@21.00	21.00@22.50	21.00@23.00	20.00@21.00
130-170 lbs.....	18.00@19.00		19.00@22.00	
<b>VEAL, Good:</b>				
50-80 lbs.....	18.00@19.00	19.00@21.00	19.00@20.00	19.00@20.00
80-130 lbs.....	19.00@20.00	20.00@21.00	19.00@21.00	19.00@21.00
130-170 lbs.....	16.00@18.00		17.00@21.00	
<b>VEAL, Commercial:</b>				
50-80 lbs.....	17.00@18.00	17.50@19.50	17.50@19.00	17.00@18.00
80-130 lbs.....	17.00@19.00	17.50@20.00	17.00@19.00	18.00@19.00
130-170 lbs.....	15.00@16.00		16.00@17.50	
<b>VEAL, Utility:</b>				
All weights.....	14.50@16.00	15.50@17.50	15.50@16.50	15.00@17.00
<b>Fresh Lamb and Mutton:</b>				
<b>LAMB, Choice:</b>				
30-40 lbs.....	20.00@21.00	20.00@21.00	20.00@21.00	19.00@21.00
40-45 lbs.....	20.00@21.00	20.00@21.00	20.00@21.00	19.00@21.00
45-50 lbs.....	19.00@20.00	19.50@20.50	19.00@20.50	19.00@20.00
50-60 lbs.....	18.00@19.00	19.00@19.50	18.00@20.00	19.00@20.00
<b>LAMB, Good:</b>				
30-40 lbs.....	19.00@20.00	19.50@20.50	20.00@20.50	18.00@20.00
40-45 lbs.....	19.00@20.00	19.50@20.50	19.50@20.00	18.00@20.00
45-50 lbs.....	18.00@19.00	19.00@20.00	18.00@20.00	18.00@20.00
50-60 lbs.....	17.50@18.50	18.50@19.50	19.00@19.50	18.00@19.00
<b>LAMB, Commercial:</b>				
All weights.....	18.00@19.00	17.50@19.00	18.00@19.00	17.00@18.00
<b>LAMB, Utility:</b>				
All weights.....	16.00@18.00	16.00@18.00	16.50@18.00	16.00@18.00
<b>MUTTON (Ewe), 70 lbs. down:</b>				
Good.....	9.00@10.00	10.00@11.50	10.00@11.00	....
Commercial.....	8.00@9.00	9.00@10.00	9.00@10.00	....
Utility.....	7.50@8.00	7.50@9.00	8.00@9.00	....
<b>Fresh Pork Cuts:</b>				
<b>LOINS No. 1 (Bladeless Incl.):</b>				
8-10 lbs.....	23.50@24.00	24.00@25.00	24.00@25.00	23.00@24.50
10-12 lbs.....	23.00@23.50	24.00@25.00	24.00@25.00	23.00@24.50
12-15 lbs.....	22.00@23.00	23.00@24.00	22.00@23.50	21.00@22.00
16-22 lbs.....	18.00@20.00	20.00@22.00	20.00@21.00	19.00@21.00
<b>SHOULDERS, Skinned N. Y. Style:</b>				
8-12 lbs.....	20.00@21.00		21.00@22.50	22.00@23.00
<b>BUTTS, Boston Style:</b>				
4-8 lbs.....	21.00@22.00		23.50@24.50	23.50@24.00
<b>SPARE RIBS:</b>				
Half sheets.....	16.50@17.00			
<b>TRIMMINGS:</b>				
Regular.....	14.50@15.00			

<sup>1</sup>Includes heifer 300-450 lbs. and steer down to 300 lbs. at Chicago. <sup>2</sup>Includes koshered beef sales at Chicago. <sup>3</sup>Skin on at Chicago and New York; equivalent weights skin off at Boston and Philadelphia.

<sup>4</sup>Based on 50-100 lb. box sales to retailers.

All quotations in dollars per hundredweight. Beef, veal, lamb, and mutton prices apply to straight and calculated carcass bases.

### FANCY MEATS

Fresh steer tongues, untrimmed, per lb.....	17
Fresh steer tongues, l.c. trimmed, per lb.....	30
Sweetbreads, beef, per lb.....	25
Sweetbreads, veal, a pair.....	60
Beef kidneys, per lb.....	11
Mutton kidneys, each.....	5
Livers, beef, per lb.....	29
Oxtails, per lb.....	13
Beef hanging tenders, per lb.....	30
Lamb fries, a pair.....	12

### HOG-CORN RATIO

The hog-corn ratio at Chicago for September, 1941, based on barrows and gilts, was 15.5 compared with 15.1 in August and 10.5 in September, 1940. Average price of barrows and gilts at Chicago in September was \$11.67 per cwt., and for corn was 75.1c per bu. In August the hog price was \$11.23 per cwt., and corn was 74.9c per bu. In September, 1940, average price of barrows and gilts was \$6.76; corn, 64.5c.

If you are finding it difficult to obtain packinghouse workers, watch the Provisioner's classified page.



# Tallow and Greases Resist Easiness in Futures Markets

NEW YORK, OCTOBER 8, 1941

**TALLOW.**—A moderately active and firm tallow market was noted during the past week. Sales were estimated at around 500,000 lbs. of extra at 9c, unchanged from the previous week. But the business could have been larger had sellers been willing to let go more freely, partly due to firmness in tallow in the West and notwithstanding the easier tone in futures commodity markets. In the West, soapers were reported bidding 9c for prime tallow, while dealers were reported to have paid 9½c and were bidding that figure. Edible was quoted at 9¼@9½c; extra, 9@9¼c, and special 8¾@9c.

**STEARINE.**—The market was quiet and unchanged at New York, with oleo nominally quoted at 10c.

**OLEO OIL.**—Demand was moderate and the market steady. Extra quoted 10¼@11¼c; prime, 10½@10¾c, and lower grades, 10¼@10½c.

**GREASE OIL.**—Demand was fair and the market steady at New York, with No. 1 quoted 13c; No. 2, 12¾c; extra, 13¾c; extra No. 1, 13¼c; winter strained, 14c; prime burning, 14½c, and prime inedible, 14¼c.

**NEATSFOT OIL.**—The market was quiet but steady at New York. Extra was quoted at 13½c; No. 1, 13¼c; prime, 14c; and pure, 17¼c.

**GREASES.**—A quiet but very steady market with only routine trade passing was reported in greases at New York this week. There was no pressure of offerings and soapers appeared to be willing to take supplies at the ruling levels in a moderate way. Producers continued well sold up and were influenced by firmness in tallow, which offset easiness in other commodities. This latter development, however, induced consumers to await developments in some cases.

Choice white was quoted at 9¼c; yellow and house, 8¾c, and brown, 8¼c@8¾c.

CHICAGO, OCTOBER 9, 1941

**TALLOW.**—The tallow market at Chicago this week showed sturdy resistance to the easier tone in lard and some surrounding markets, with producers very slow to come down in their ideas. Light trade took place early in week, conditioned by light offerings; larger consumer ideas for prime were 9c, with some sales ¼c higher. Slipping in lard and live market at midweek prevented an expected advance in consumer bids. Fair volume reported at 9c for prime, 8¾c for special, largely small productions. Thursday's quotations were: Edible, 9½c; fancy, 9¼c; prime, 9c; special, 8¾c, and No. 1, 8½@8¾c.

**STEARINE.**—Stearine advanced slightly this week, with prime quoted Thursday at 10¼@10½c and yellow at 8¾@8¾c.

**OLEO OIL.**—Stronger tone prevailed in this market. Extra was 11½@11¾c; prime, 11¼@11½c.

**GREASE OIL.**—Grease oil market at Chicago advanced this week. Quotations were as follows: No. 1, 12½c; No. 2, 12¼c; extra, 13¼c; extra No. 1, 12¾c; extra winter strained 13½c; prime burning, 14c; and prime inedible, 13¾c. Acidless tallow oil was 12½c.

**NEATSFOT OIL.**—Firm trend prevailed. Quotations were: Extra neatfoot oil, 13c; No. 1, 12¾c; prime, 13½c; pure, 17¼c; cold test, 27c.

**GREASES.**—Although the grease market held up firmly this week in the face of an easier tone in lard and surrounding markets, an expected advance at midweek failed to materialize. At midweek, a fair volume was reported basis 8½c for yellow greases and 8¼c for brown, largely small productions, at Chicago and Cincinnati. Couple tanks of yellow also sold in another quarter at 8¾c, Chicago. Quotations on Thursday were: Choice white, 9@9¼c; A-white, 8¾c; B-white, 8¾c; yellow, 8¾@8¾c; brown, 8¼c.

## BY-PRODUCTS MARKETS

(Quotations are basis Chicago, October 9.)

Lower tendency developed in by-products market this week, a number of items remaining largely nominal.

### Blood

Blood quiet at last trading price.

	Unit	Ammonia
Unground	.....	\$4.65

### Digester Feed Tankage Materials

Unground, 11 to 12% ammonia	.....	\$ 5.35
Unground, 6 to 10% choice quality	.....	5.50@5.65
Liquid stick	.....	2.50

### Packinghouse Feeds

Easier tone in packinghouse feeds; prices continue unchanged.

	Carlots	Per ton
60% digester tankage	.....	\$72.50
50% meat and bone scraps	.....	72.50
Blood-meal	.....	55.00
Special steam bone-meal	.....	55.00

### Bone Meals (Fertilizer Grades)

	Per ton
Steam, ground, 3 & 50	.....\$35.00@39.00
Steam, ground, 2 & 26	.....37.50

### Fertilizer Materials

	Per ton
High grade tankage, ground	.....
10@11% ammonia	.....\$4.00n @ 10c
Bone tankage, unground, per ton	.....35.00n
Hoof meal	.....8.00

### Dry Rendered Tankage

Cracklings dropped lower this week; very little movement.

	Per unit
Hard pressed and expeller unground	.....
up to 48% protein (low test)	.....\$ 1.10
above 48% protein (high test)	.....1.05
Soft pressed pork, ac. grease and quality, ton	.....55.00@57.50
Soft pressed beef, ac. grease and quality, ton	.....52.50@55.00

### Gelatin and Glue Stocks

	Per ton
Calf trimmings	.....\$20.00@32.50
Sinews, plies	.....27.50
Cattle jaws, skulls and knuckles	.....40.00n
Hide trimmings	.....25.00
Pig skin scraps and trim, per lb.	.....6¢ @ 7c

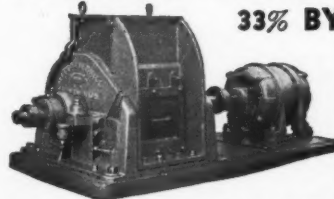
### Bones and Hoofs

	Per ton
Round shins, heavy	.....\$65.00@75.00
light	.....65.00
Flat shins, heavy	.....60.00@65.00
light	.....60.00
Blades, buttocks, shoulders & thighs	.....57.50@60.00
Hoofs, white	.....55.00@57.50
Hoofs, house run, unsorted	.....40.00
Junk bones	.....30.00@31.00

### Animal Hair

Winter coil dried, per ton	.....\$ 60.00
Summer coil dried, per ton	.....32.50@35.00
Winter processed, black, lb.	.....8 @ 9
Winter processed, gray, lb.	.....8
Summer processed, gray, lb.	.....4 @ 4½
Cattle switches	.....4½ @ 4¾

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## FERTILIZER PRICES

BASIS NEW YORK DELIVERY

### Ammoniates

Ammonium sulphate, bulk, per ton, basis ex-vessel Atlantic ports.....	\$29.00
Blood, dried, 10% per unit.....	4.25
Unground fish scrap, dried 11% ammonia 10% B. P. L. f.o.b. fish factory.....	4.75 & 10c
Fish meal, foreign, 11% ammonia, 10% B. P. L., c.i.f. spot.....	55.00
October shipment.....	55.00
Fish scrap, acidulated, 70% ammonia, 3% A. P. A., f.o.b. fish factories.....	2.75 & 10c
Soda nitrate, per net ton, bulk, ex-vessel Atlantic and Gulf ports.....	30.00
In 200-lb. bags.....	32.00
In 100-lb. bags.....	33.00
Fertilizer tankage, ground, 10% ammonia, 10% B. P. L. bulk.....	4.00 & 10c
Feeding tankage, unground, 10-12% ammonia, 15% B. P. L. bulk.....	5.00 & 10c

### Phosphates

Foreign bone meal, steamed, 3 and 50 bags, per ton, c.i.f.....	\$37.50
Bone meal, raw, 4% and 50%, in bags, per ton, c.i.f.....	38.50
Superphosphate, bulk, f.o.b. Baltimore, per ton, 16% fat.....	9.50

### Dry Rendered Tankage

50/55% protein, unground.....	\$1.00
60% protein, unground.....	1.00

## EASTERN FERTILIZER MARKETS

New York, October 8, 1941

The markets during the past week were quiet with very little trading, as buyers preferred to remain on the sidelines. Stocks in the hands of producers are not large but should this situation continue, lower prices are looked for. Some cracklings were reported sold at \$1.00 per unit f.o.b. New York, and South American cracklings for shipment were sold at \$1.02 to \$1.06, depending on the grade. Tankage is offered at \$5.00 and 10c f.o.b. eastern shipping points.

Blood is fairly strong as there is very little material available and the nominal price is \$4.25 f.o.b. New York. Last sales of unground dried fish scrap was at \$4.75 and 10c f.o.b. Chesapeake Bay points.

## SEEK NEW MARGARINE CURB

At the behest of dairy interests, which have vigorously protested the oleomargarine identity standard recently issued by Paul V. McNutt, Federal Security Administrator, identical bills have been introduced in the House and Senate which would virtually stop interstate shipment of margarine.

Both H. R. 5700, introduced by Representative Andresen of Minnesota, and S. 1921, by Senator Gillette of Iowa, prohibit shipment of margarine containing milk products, having a yellow color or imitating butter in color, flavor or appearance. The Secretary of Agriculture would enforce the act through injunction supplied by federal courts, seizure and condemnation of products. The Federal Trade Commission Act would also be amended to prohibit advertising margarine in yellow.

Watch Classified page for bargains in equipment.

# Cotton Oil Futures Drift Lower With Adverse News

THE cottonseed oil futures market dragged lower during the past week and registered losses of about 1c per pound from the recent highs. Scattered liquidation and selling inspired by a lower trend in allied and outside markets, quietness in cash oil demand and a government cotton crop estimate of 11,060,000 bales, which was about 500,000 bales larger than the trade had anticipated, caused the decline. The volume of pressure was not large and trade was mixed. There was evidence of trade lifting of hedges from October, December and March oil, while fresh hedging pressure remained small.

October oil was relatively steady due to the absence of any deliveries and shorts covering. Some of the buying was stimulated by wet weather in the West and the South which delayed picking and ginning and movement of new soy beans, peanuts and corn.

The cotton crop should produce 2,765,000 bbls. of cottonseed oil. However, owing to the poor quality of some of the seed, some estimate an outturn as low as 2,600,000 bbls. The carry-over was 894,000 bbls. so that taking the larger figure for the new crop, seasonal supplies are indicated at around 3,659,000 bbls.

Some anticipate a September consumption of 250,000 to 260,000 bbls. while others estimate below 250,000 bbls. This would compare with 226,000 bbls. in August.

COCONUT OIL.—Demands were fair and the market steady. New York was quoted at 7% c, while the Pacific coast market was 6% c.

CORN OIL.—The market was very steady owing to light offerings and quoted at 12% @ 12% c.

SOY BEAN OIL.—Weakness in beans and lower cotton oil prices resulted in some reselling of January forward bean oil at 10% c, off 1/4 c from recent levels, but first hand sellers were not offering freely. Nearby oil was very scarce, owing to the decided wet weather which has operated against the movement of new beans.

## VEGETABLE OILS

Crude cottonseed oil, in tanks, f.o.b. Valley points, prompt.....	12 1/4 @ 12 1/2
White deodorized, in bbls., f.o.b. Chgo.....	15 1/2
Yellow, deodorized.....	15 1/2
Soap stock, 50% f.f.a., f.o.b. consuming points.....	3% @ 3 1/2
Soybean oil, in tanks, f.o.b. mills.....	10 1/2 @ 10 3/4
Corn oil, in tanks, f.o.b. mills.....	12 1/2 @ 13
Coconut oil, sellers tanks, f.o.b. coast.....	6 1/2 @ 6 3/4
Refined coconut, bbls., f.o.b. Chicago.....	13 1/2 @ 13 3/4

## OLEOMARGARINE

F. O. B. CHICAGO

White domestic vegetable.....	17 1/2
White animal fat.....	14
Water churned pastry.....	15 1/4
Milk churned pastry.....	16 1/2
Vegetable type.....	13

PALM OIL.—The market was quiet but steady. Tanks at New York were quoted at 8c.

PEANUT OIL.—A few tanks of Southeast crude peanut oil sold at 12% c and the market was subsequently called 12% @ 12% c.

COTTONSEED OIL.—Valley crude was quoted Wednesday at 12 1/4 c paid and bid; Southeast, 12 1/4 c bid; Texas, 12 1/4 c paid and bid at common points; Dallas, 12% c nominal.

Futures market transactions for the week at New York were:

### FRIDAY, OCTOBER 3, 1941

	Sales	High	Low	—Closing—	Asked
October.....	2	13.94	13.90	13.95	14.00
November.....	..	..	..	13.95	nom
December.....	25	13.83	13.65	13.75	13.80
January.....	7	13.80	13.76	13.77	13.80
February.....	..	..	..	13.77	nom
March.....	23	13.95	13.73	13.81	13.83
April.....	13	13.93	13.75	13.81	nom
May.....	..	..	..	13.86	13.87

Sales 75 contracts.

### SATURDAY, OCTOBER 4, 1941

October.....	9	14.03	14.00	13.96	14.01
November.....	..	..	..	14.01	Ask
December.....	..	..	..	13.75	13.78
January.....	..	..	..	13.77	13.80
February.....	..	..	..	13.77	nom
March.....	41	13.89	13.85	13.84	13.85
April.....	12	13.90	13.87	13.84	nom
May.....	..	..	..	13.85	13.87

Sales 62 contracts.

### MONDAY, OCTOBER 6, 1941

October.....	4	..	..	13.96	13.99
November.....	..	..	..	13.96	nom
December.....	5	13.77	13.77	13.75	13.79
January.....	..	..	..	13.77	13.80
February.....	..	..	..	13.77	nom
March.....	21	13.90	13.83	13.84	trad
April.....	..	..	..	13.84	nom
May.....	8	13.85	13.84	13.85	13.87

Sales 38 contracts.

### TUESDAY, OCTOBER 7, 1941

October.....	10	13.90	13.89	13.90	13.91
November.....	..	..	..	13.90	nom
December.....	17	13.75	13.68	13.68	13.69
January.....	1	13.70	13.70	13.69	13.71
February.....	..	..	..	13.69	nom
March.....	22	13.83	13.75	13.74	13.75
April.....	..	..	..	13.74	nom
May.....	13	13.82	13.76	13.75	13.76

Sales 63 contracts.

### WEDNESDAY, OCTOBER 8, 1941

October.....	6	13.79	13.70	13.77	13.80
November.....	..	..	..	13.77	nom
December.....	30	13.83	13.48	13.67	13.60
January.....	11	13.60	13.49	13.58	13.60
February.....	..	..	..	13.58	nom
March.....	33	13.72	13.50	13.63	13.64
April.....	..	..	..	13.63	nom
May.....	22	13.70	13.55	13.65	sale

Sales 111 contracts.

### THURSDAY, OCTOBER 9, 1941

October.....	4	13.67	13.65	13.55	bid
November.....	40	13.49	13.36	13.36	nom
January.....	8	13.46	13.37	13.38	nom
March.....	72	13.55	13.40	13.42	nom
May.....	40	13.57	13.42	13.42	bid

(See page 31 for later markets.)

## CANADIAN MEAT IMPORTS

Imports of meat into Canada during the month of August:

	Aug. '41	Aug. '40	8 mos. '41
	lbs.	lbs.	lbs.
Beef.....	225,886	605	680,363
Bacon and ham.....	2,259	154,143	123,314
Pork.....	407,707	1,029,570	2,331,396
Mutton and lamb.....	103,236	290	2,012,184
Canned beef.....	993,323	869,263	4,532,063
Other canned meats.....	975	8,051	35,335
Lard.....	..	60	1,690
Lard compound.....	290	23,123	94,202

# HIDES AND SKINS

All hide markets strong but generally quiet—Wait outcome of conference with OPA late this week on freight differentials.

## Chicago

**PACKER HIDES.**—There has been very little talk of trading in the packer hide market so far this week, although it is possible that there have been a few hides sold quietly or booked to tanning accounts. The trade has been awaiting news of the outcome of a conference on Thursday of this week between representatives of the trade and officials of the Office of Price Administration at Washington, regarding the freight basis on which hides are sold.

The price schedule requires hides other than packer classifications to be sold at the listed ceiling prices, f.o.b. Chgo., freight equalized, or f.o.b. shipping points east of Chicago. With small packer and also some country descriptions now stuck tight against the ceiling, this has a tendency to drain away offerings from the western cattle producing section to the eastern tanners, who claim that this pricing arrangement favors the western tanners. Eastern interests are anxious to buy such hides f.o.b. shipping points, on all de-

scriptions other than big packer take-off.

Meantime, the market is reported to be in the same strong position as formerly, with all descriptions readily salable at full ceiling prices as quoted, and there will probably be the usual movement late this week on that basis. Total federal inspected cattle slaughter during Sept. was 1,004,244 head, as compared with 968,264 in Aug., and 811,576 in Sept. 1940; calf slaughter during Sept. was 446,641, against 414,279 during Aug. and 412,229 in Sept. 1940.

The final estimate of shoe production during August was 44,763,941 pairs, a decrease of 0.1 percent from July, but an increase of 13 percent over Aug. 1940. Production for first eight months of 1941 of 331,107,789 pairs was 22.7 percent over same period of 1940.

**OUTSIDE SMALL PACKER.**—The market on outside small packer all-weight native steers and cows is quotable at full ceiling price of 15½¢, selected, trimmed, with brands a cent less; hides moving on a flat basis are quotable ½¢ less. The market has been kept well sold up recently and these prices are obtainable, Chgo. freight basis, or f.o.b. points east of Chicago.

**PACIFIC COAST.**—One West Coast packer was credited with moving Sept.

production hides early in the week at the ceiling price of 14¢, flat, trimmed, Chgo. freight equalized, figuring to net seller about 13.36¢, f.o.b. shipping point. There was some talk of further trading that basis but nothing has been confirmed. Any change in the OPA schedule as affecting freight differentials is expected to include this market.

## FOREIGN WET SALTED HIDES.

There has been very little news from the South American market this week. There was a good movement previous week, with Argentine frigorifico standard steers last sold at 101 pesos, equal to 15¼¢, c.i.f. New York; reject heavy steers sold then at 96 pesos, or 14¼¢, frigorifico cows equal to 15¼¢, and frigorifico extremes at 118 pesos at 17¼¢. Light steers last sold at 110 pesos, or 16¼¢.

**COUNTRY HIDES.**—Offerings of country hides are rather scarce, although we are getting into the season when country slaughter increases, and the market appears strong. Bids of 14¢, flat, del'd Chgo., are in the market for untrimmed all-weights around 47 lb. avge.; this price for all-weights makes it rather difficult for dealers to sell tanner selections at the prices obtainable on the lower grades and come out with any profit, with the ceiling of 15¢ flat on extremes. Heavy steers and cows are quoted around 12½¢ flat, trimmed, with cows alone probably worth ¼¢ more. Trimmed buff weights are held at 14¼¢, flat, or higher, with

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most buyers talking around 14½¢ top paying limits. Trimmed extremes are scarce and readily salable at ceiling price of 15¢, flat. Sales of country bulls were reported at 8½¢. Glues are quoted around 11¢@11½¢, flat. All-weight branded hides are said to be salable around 12¢, flat, trimmed, with sellers' ideas 12½¢.

**CALFSKINS.**—No trading has come to light as yet on packer Sept. calfskin production, although possible some may have been booked to tanning accounts. Skins are wanted at full ceiling prices, 27¢ for northern heavies 9½-15 lb., and 23½¢ for lights under 9½ lb.

Collectors have not been reporting sales of Chgo. city calfskins beyond the admission that skins are being sold as fast as accumulated at full ceiling prices, 8-10 lb. at 20½¢ and 10-15 lb. at 23¢. Country calfskins are in demand at maximum prices, 16¢ flat for 10 lb. and down and 18¢ flat for 10-15 lb., f.o.b. shipping point. Maximum price of \$1.43 is obtainable for Chgo. city light calf and deacons.

**KIPSKINS.**—Packer kipskins are quotable at full ceiling prices, 20¢, selected, for northern natives, 19¢ for over-weights, and 17½¢ for brands; no trading has been reported as yet on Sept. production.

Collectors have been keeping the small accumulation of Chgo. city kipskins sold up, at maximum prices of 18¢, selected, for natives and 17¢ for over-weights. Country kips, 15-30 lb., are

wanted at 16¢, flat, f.o.b. shipping points.

Packer regular slunks are quotable at maximum price of \$1.10 flat, and hairless at 55¢ flat.

**HORSEHIDES.**—The market is called steady to firm on city renderer horsehides, with manes and tails, at \$6.60@6.75, selected, f.o.b. nearby sections. Ordinary trimmed renderers quoted \$6.40@6.50, del'd Chgo.; mixed city and country lots appear unchanged around \$5.75@5.85, according to quality lot.

**SHEEPSKINS.**—The market on dry pelts is quoted around 24¢ per lb., in a nominal way, del'd Chgo. Packer shearing production is light and running well to No. 1's, while buyers prefer the shorter grades at present; however, the market has been kept well sold up, with sales reported in a small way this week at \$1.80 for No. 1's, \$1.30 for No. 2's and 85¢ for No. 3's, while others quote market around 5¢ less. Pickled skins last sold at \$7.50 per doz. packer production; sellers talking \$7.75@8.00 on further offerings. There has been some trading by the larger mid-west independent packers on Oct. lamb pelts, with ideas expressed of \$2.35@2.40 per cwt. live-weight basis, but as usual there is no confirmation obtainable. Northern native lambs usually quoted \$2.10@2.20 per cwt. live weight basis. Outside small packer lamb pelts moving around \$1.75@1.85 each, according to quality.

## New York

**PACKER HIDES.**—The New York packers are thought to have very few hides remaining of Sept. slaughter and these are salable at ceiling prices, native steers at 15½¢, butt brands 14½¢, and Colorados 14¢.

**CALFSKINS.**—Ceiling prices are quotable for all eastern calfskins. Collector 3-4's are quotable at \$1.15, 4-5's \$1.30, 5-7's \$1.65, 7-9's \$2.60, 9-12's \$3.55, 12-17 veal kips \$3.95, and 17 lb. up \$4.35; packer 3-4's are quotable at \$1.25, 4-5's \$1.40, 5-7's \$1.80, 7-9's \$2.80, 9-12's \$3.80, 12-17 veal kips \$4.20, and 17 lb. up \$4.60. Both packers and collectors are moving skins quietly, as produced, at these prices, but no details are available as to quantities.

## CHICAGO HIDE MOVEMENT

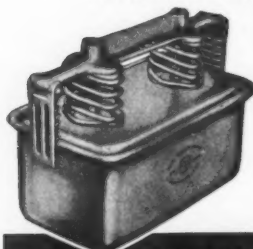
Receipts of hides at Chicago for the week ended October 4, 1941, were 4,242,000 lbs.; previous week 3,649,000 lbs.; same week last year 4,660,000 lbs.; Jan. 1 to date, 194,697,000 lbs.; same period last year, receipts were 182,669,000 lbs.

Shipments of hides from Chicago for week ended October 4, 1941, were 8,225,000 lbs.; previous week 5,250,000 lbs.; same week last year 5,148,000 lbs.; Jan. 1 to date, 216,862,000 lbs.; same period last year, shipments were 208,874,000 lbs.

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## FSCC Purchases

The Federal Surplus Commodities Corp. is now purchasing No. 1 export beef bungs and extra oleo oil in addition to other meat industry commodities already announced. Some of the beef bungs, which are being bought on a cents per piece basis, were acquired by the FSCC last week. Offers on oleo oil in tierces or drums were asked this week and are subject to acceptance by October 10.

Purchases on October 10 by the FSCC consisted of 4,620,000 lbs. of cured pork, 10,011,980 lbs. of canned pork, 6,420,045 lbs. of lard, 36,400 100-yd. bundles of hog casings and 37,000 pieces of beef bungs.

## ARGENTINE HIDE EXPORTS

During the first five months of 1941 exports of hides and skins from Argentina increased 4.4 per cent, compared with the same period in 1940. Exports of cattle hides totaled 63,200 tons, compared with 61,700 tons during the first five months of 1940. Exports of sheepskins totaled 5,800 tons compared with 5,400 tons in 1940. However, value of shipments in the first five months of 1941 was 5.7 per cent below 1940.

Production of cattle hides in Argentina during 1940 totaled 7,800,000 pieces compared with 8,300,000 pieces in 1939; output of sheepskins increased to 11,100,000 pieces compared with 10,700,000 pieces in 1939.

## CANADIAN BRANDED BEEF

Beef branded in Canada during August, 1941, totaled 3,787,563 lbs. compared with 3,756,147 lbs. in the same month in 1940. Of this total 1,311,181 lbs. were red brand and 2,476,382 lbs. were blue brand. During the first eight months of 1941 a total of 32,918,814 lbs. of branded beef was sold, compared with 29,828,784 lbs. branded beef in 1940.

## LIVESTOCK AND DRESSED MEAT PRICES COMPARED

Livestock prices at Chicago, compared with wholesale and composite retail meat prices, and wholesale and retail meat values at New York, for the month of September 1941, with comparisons:

	Steers Dollars per cwt.			Lambs Dollars per cwt.			Hogs Dollars per cwt.		
	Sept. 1941	Aug. 1941	Sept. 1940	Sept. 1941	Aug. 1941	Sept. 1940	Sept. 1941	Aug. 1941	Sept. 1940
Live animal prices, Chicago <sup>1</sup> .....	11.07	12.06	11.58	11.93	11.63	9.14	11.90	11.63	6.90
Wholesale meat prices, New York <sup>2</sup> .....	18.80	18.65	19.26	21.92	21.38	19.08	23.02	21.96	15.80
Composite retail meat prices, New York <sup>3</sup> .....									
	Steers Cents per lb.	33.22	34.03	30.88	30.63	26.98	28.34	27.05	21.48
	Lambs Cents per lb.								
	Hogs Cents per lb.								
Value of carcass meat from 100 lbs. of live animal (Dollars)									
Wholesale—New York <sup>4</sup> .....	11.28	11.19	11.56	10.74	10.48	9.35	12.38	11.81	8.39
Retail—New York <sup>5</sup> .....	16.13	15.75	16.13	14.68	14.17	12.73	14.92	14.55	11.31

<sup>1</sup>Average good and choice, steers 900-1100 lbs., lambs all weights, and hogs 200-220 lbs. <sup>2</sup>Average good and choice, steer beef, 600-700 lbs., lamb 40-45 lbs., and hog, products consisting of smoked hams, bacon, picnic, fresh loins and carton lard combined in proportion to their respective yields from live weight. <sup>3</sup>Composite average of semi-monthly retail quotations on various cuts (incl. lard) combined in proportion to their respective yields from live weight. <sup>4</sup>40 lb. of beef carcass, 40 lb. of lamb carcass and 53.78 lb. of principal hog products (incl. lard). <sup>5</sup>47.4 lb. of beef cuts, 47.2 lb. of lamb cuts and 52.64 lb. of principal hog products (incl. lard).

# WEEK'S CLOSING MARKETS

## FRIDAY'S CLOSING

### Provisions

Lard futures declined early on Friday but rallied moderately and closed firm at fair gains. Government purchases of lard with strong hog and grain markets reacted on the lard market. Cash meat trade was better at stronger prices. Chicago hog market closed 5@10¢ higher, with top quoted at \$11.20, and bulk of sales \$10.45 to \$11.15. Chicago provision market was firmer on green hams of all descriptions.

### Cottonseed Oil

Valley and Southeast crude was quoted at 12½¢ nominal; Texas, 12½¢ nominal at common points; Dallas, 12½¢ nominal.

Quotations on New York bleachable cottonseed oil, Friday close, were: Oct. 13.40@13.56; Dec. 13.31@13.34; Jan. 13.32 sales; Mar. 13.37@13.38 sales; May 13.39 sales; 154 lots.

## NEW YORK HIDE FUTURES

### Closing Prices

Monday, Oct. 6.—Dec. 14.90@14.92; Mar. 14.95; June 14.95; Sept. 14.95 n; 19 lots; unchanged to 7 higher.

Tuesday, Oct. 7.—Dec. 14.88; Mar. 14.84; June 14.84 n; Sept. 14.84 n; 46 lots; 2@11 points lower.

Wednesday, Oct. 8.—Dec. 14.90; Mar. 14.81@14.92; June 14.81@14.92; Sept. 14.81 b; 23 lots; 2 higher to 3 lower.

Thursday, Oct. 9.—Dec. 14.80@14.90; Mar. 14.70@14.85; June 14.73@14.85; Sept. 14.73 b; no sales; 8@11 lower.

Friday, Oct. 10.—Dec. 14.75@14.80; Mar. 14.65@14.80; June 14.67@14.80; Sept. (1942) 14.67b; 9 lots. Closing 5 @6 lower.

## CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago for the week ended Oct. 10, 1941:

	PACKER HIDES Week ended Oct. 10	Prev. week	Cor. week, 1940
Hvy. nat. str.	@15½	@15½	@13½
Hvy. Tex. str.	@14½	@14½	@11½
Hvy. butt brand'd			
stra .....	@14½	@14½	@11½
Hvy. Col. str.	@14	@14	@11
Ex-light Tex.			
stra .....	@15	@15	@11½
Brand'd cows..	@14½	@14½	@11
Hvy. nat. cows.	@15½	@15½	@13½
Lt. nat. cows.	@15½	@15½	12½@13
Nat. bulls....	@12	@12	@8½
Brand'd bulls..	@11	@11	@7½
Calfskins .....	23½@27	23½@27	19 @26
Kips, nat.....	@20	@20	@21
Kips, ov-wt....	@19	@19	@19
Kips, brand'd..	@17½	@17½	@17
Slunks, reg....	@1.10	@1.10	@80
Slunks, hrls...	@55	@55	@60

### CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts..	@15½	@15½	11 @11½
Branded .....	@14½	@14½	10½@11
Nat. bulls....	@12	@12	7½@7½
Brand'd bulls..	@11	@11	6½@7
Calfskins .....	20½@28	20½@28	17 @22
Kips .....	@15	@15	@19
Slunks, reg....	@1.00n	@1.00n	@70
Slunks, hrls..	@50n	@50n	@50

All packer and small packer hides and skins quoted on trimmed, selected basis, except all slunks quoted flat.

### COUNTRY HIDES

Hvy. steers...	@12½	@12½	7½@8
Hvy. cows....	@12½	@12½	7½@8
Butts .....	14@14½	14 @14½	10 @10½
Extremes .....	@15	@15	12 @12½
Bulls .....	@8½	@8½	6 @6½
Calfskins .....	16 @18	16 @18	14 @14½
Kipskins .....	@16	@16	18 @18½
Horsehides .....	5.75@6.75	5.75@6.75	4.00@5.35

All country hides and skins quoted on flat basis.

### SHEEPSKINS

Phr. shearings	1.75@1.80	@1.80	@1.50
Dry pelts....	@24n	23½@24	18½@20

## CATTLE HIDE REVIEW

Tanners' Council of America has compiled the following statistics on the hide situation:

	Aug. 1941	Aug. 1940	Eight Months 1941	Eight Months 1940
	M hides	M hides	M hides	M hides
Federal inspected slaughter .....	968	842	6,877	6,285
Hides from unia- spectated slaughter.	550	407	4,680	3,712
Net imports <sup>1</sup> .....	690	414	5,143	2,301
Cattlehide movement into sight .....	2,208	1,663	16,700	12,248
Total movement into sight .....	2,426	1,886	18,318	13,748
Wettings, cattle- hides .....	2,219	1,666	16,287	12,069
Kips and buffalo.	218	223	1,618	1,500
Total wettings..	2,437	1,829	17,905	13,569
Total leather pro- duction .....	2,375	1,740	17,901	13,491
Total leather con- sumption .....	2,484	1,834	19,062	14,050
Stocks at end of month				
Raw .....	4,867	3,900		
In process .....	4,692	4,403		
Finished .....	3,777	4,476		
Total visible....	13,336	12,779		
Shoe production (1,000 pairs) <sup>2</sup> .....	44,000	39,604	329,903	269,875

<sup>1</sup>Including kips for side leather. <sup>2</sup>Preliminary.

## SEPT. BUFFALO LIVESTOCK

September receipts, shipments and slaughter at Buffalo, N. Y.:

	Cattle	Calves	Hogs	Sheep
Receipts .....	9,681	8,570	14,168	12,633
Shipments .....	1,783	262	7,388	1,517
Local slaughters .....	7,898	3,308	6,780	11,116
Total receipts, Nine mos. ....	72,714	40,785	172,434	118,298

# LIVESTOCK MARKETS *Weekly Review*

## Inspected Slaughter Rises in September

**V**OLUME of livestock kill under federal inspection during September exceeded both the previous month and September, 1940. September slaughter totaled 5,938,556 head compared with 5,700,007 head in August and 5,865,656 head in September, 1940. September slaughter of each class of livestock, including hogs, exceeded the kill for August; except for hogs, kill was larger than in September, 1940. September slaughter of cattle and hogs exceeded the five-year average.

September cattle slaughter was the largest for the month since 1936, when kill was 1,071,000 head, and was the third largest on record. September slaughter was 4 per cent greater than during August, 24 per cent above September, 1940, and 9 per cent greater than the September five-year average. Cattle slaughter during the first nine months of 1941 totaled 7,881,950 head compared with 7,046,671 head in 1940 and a five-year average of 7,306,798 head.

September hog kill was 4 per cent, or 124,646 head, above the previous month, 11 per cent, or 288,191 head, above the September five-year average, but 8 per cent, or 248,070 head under September, 1940. Hog slaughter during the first nine months of 1941 was 32,034,778 head, down 7 per cent, or 2,398,064 head, from the same period last year, but greater than the five-year average for the period by 5,541,348 head, or 21 per cent.

Calf slaughter during September exceeded kill in August and in September, 1940 by 8 per cent, but was 6 per cent under the September five-year average. Calf slaughter during the first nine months of 1941 was 287,688 head under

the five-year average. September sheep and lamb slaughter was up 6 per cent compared with kill last year and 3 per cent compared with August slaughter. However, compared with the September five-year average, sheep and lamb kill dipped 3 per cent. Slaughter during the first nine months of the year was 540,740 head above the five-year average.

Inspected slaughter in September, compared with August and September, 1940 kill:

	Sept. 1941	Aug. 1941	Sept. 1940
Cattle .....	1,004,244	988,264	811,576
Calves .....	446,641	414,279	412,229
Hogs .....	2,920,384	2,795,738	3,168,454
Sheep .....	1,567,287	1,521,726	1,473,397

Hogs processed under federal inspection during the first eleven months of the packer fiscal year, with comparisons (000 omitted):

	1940- 1941	1939- 1940	1938- 1939	1937- 1938
November .....	5,419	4,437	3,913	3,295
December .....	6,063	5,236	4,346	3,858
January .....	4,517	5,355	4,043	4,201
February .....	3,725	4,277	2,890	2,833
March .....	3,904	3,981	3,229	2,610
April .....	3,807	3,610	2,931	2,462
May .....	4,023	3,890	3,416	2,585
June .....	3,336	3,896	3,185	2,533
July .....	3,006	3,219	2,778	2,254
August .....	2,796	3,845	2,792	2,467
September .....	2,920	3,168	2,885	2,671
Total .....	43,696	44,904	36,408	31,869

Number of animals processed under federal inspection during September, compared with September totals during the preceding ten years, as reported by the U. S. Department of Agriculture, Agricultural Marketing Service, were:

	Cattle	Hogs	Sheep
1941 .....	1,004,000	2,920,000	1,567,000
1940 .....	812,000	3,168,000	1,473,000
1939 .....	880,000	2,885,000	1,635,000
1938 .....	917,000	2,671,000	1,694,000
1937 .....	939,000	2,033,000	1,671,000
1936 .....	1,071,000	2,408,000	1,593,000
1935 .....	886,000	1,453,000	1,549,000
1934 .....	850,000	2,601,000	1,478,000
1933 .....	821,000	3,038,000	1,609,000
1932 .....	718,000	3,252,000	1,667,000
1931 .....	687,000	2,955,000	1,667,000

Total slaughter during the first nine

months of 1941, compared with the corresponding periods in 1940 and the five-year average:

	1941	1940	5-yr. av.
Cattle .....	7,881,950	7,046,671	7,306,798
Calves .....	3,932,678	3,953,051	4,280,343
Hogs .....	32,034,778	34,432,542	26,493,440
Sheep .....	13,447,457	12,739,054	12,906,717

## HOG WEIGHTS AND COSTS

Average weights of barrows and gilts marketed at six leading markets during September were heavier than during September, 1940. Increases in average weights ranged from 6 lbs. to 15 lbs., and were as follows: At Chicago, 6 lbs.; Kansas City, 14 lbs.; Omaha, 15 lbs.; St. Louis, 3 lbs.; St. Joseph, 10 lbs.; St. Paul, 11 lbs. At two western markets—Wichita and Denver—increases in average weights of hogs were 7 lbs. and 20 lbs. respectively.

September average weights of barrows and gilts at five of the six leading markets were lighter than in August—at Chicago, Kansas City, St. Louis, St. Joseph and St. Paul—but were heavier at Omaha.

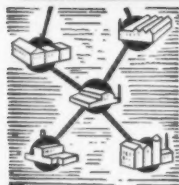
Average weights of sows marketed at these markets were considerably above averages for September, 1940; the increases being as follows: At Chicago, 15 lbs.; Kansas City, 37 lbs.; Omaha, 27 lbs.; St. Louis, 7 lbs.; St. Joseph, 23 lbs.; St. Paul, 17 lbs.

Average prices paid for barrows and gilts advanced from 21c to 55c during the month, with the largest gain at Omaha and the smallest at St. Louis. Average prices paid during September ranged from \$4.89 to \$5.15 above averages a year earlier. Average prices paid for sows increased from 21c to 55c compared with prices in August, and increased from \$4.21 to \$4.62 compared with prices during September, a year earlier.



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U. S. Agricultural Marketing Service  
reports average weights and prices during  
September as follows:

	BARROWS AND GILTS		SOWS	
	Sept. 1941	Sept. 1940	Sept. 1941	Sept. 1940
Chicago	231	225	373	358
Kansas City	226	212	355	348
Omaha	243	228	362	335
National Stock Yards	214	211	353	346
St. Joseph	220	210	365	342
St. Paul	211	200	354	337

Average prices for these classes at  
the six leading markets during Sep-  
tember:

	BARROWS AND GILTS		SOWS	
	Sept. 1941	Sept. 1940	Sept. 1941	Sept. 1940
Chicago	\$11.67	\$8.76	\$10.16	\$5.95
Kansas City	11.61	6.51	10.08	5.69
Omaha	11.44	6.29	10.29	5.67
National Stock Yds.	11.66	6.64	10.30	5.95
St. Joseph	11.60	6.47	10.21	5.75
St. Paul	11.43	6.31	10.27	5.70

Average weights of hogs at western  
markets were heavier during September  
than a year earlier.

	Sept. 1941	Sept. 1940
Wichita	219	212
Denver	260	240

## NEW YORK LIVESTOCK

Livestock prices at Jersey City, Octo-  
ber 7, 1941, as reported by the Agricul-  
tural Marketing Service, U. S. Depart-  
ment of Agriculture:

### CATTLE:

Steers, medium	\$10.00@10.35
Cows, medium	7.50@ 8.50
Cows, cutter and common	6.25@ 7.50
Cows, canners	5.00@ 6.25
Bulls, good	8.50@10.00
Bulls, medium	8.25@ 9.50
Bulls, cutter to common	7.00@ 8.25

### CALVES:

Vealers, good and choice	\$13.00@15.50
Vealers, common and medium	9.75@13.50
Vealers, culls	7.00@ 9.75
Calves, good and choice	9.00@11.25
Calves, common and medium	8.25@ 9.00
Calves, culls	6.25@ 7.25

### HOGS:

Hogs, good and choice	\$ 11.60
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### LAMBS:

Lambs, good and choice	\$12.00@12.75
Lambs, medium and good	11.00@11.75
Lambs, common	9.00@10.50

Receipts of salable livestock at Jer-  
sey City public market for the week  
ended with October 3:

	Cattle	Calves	Hogs*	Sheep
Salable receipts	2,150	2,725	398	4,170
Total, with directs	6,219	11,416	22,341	34,258

### Previous week:

Salable receipts	1,311	3,190	255	4,522
Total, with directs	7,087	12,152	19,178	40,554

\*Including hogs at 41st street.

## RECEIPTS AT CHIEF CENTERS

Receipts for week ended Oct. 4:

At 20 markets:	Cattle	Hogs	Sheep
Week ended Oct. 4	265,000	364,000	368,000
Previous week	255,000	354,000	383,000
1940	261,000	380,000	392,000
1939	281,000	298,000	376,000
1938	255,000	375,000	422,000

At 11 markets:	Hogs
Week ended Oct. 4	293,000
Previous week	288,000
1940	315,000
1939	295,000
1938	318,000

At 7 markets:	Cattle	Hogs	Sheep
Week ended Oct. 4	198,000	253,000	207,000
Previous week	192,000	233,000	207,000
1940	189,000	254,000	236,000
1939	202,000	186,000	231,000
1938	177,000	249,000	242,000

## LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five leading western markets, Thursday, October 9, 1941,  
as reported by U. S. Department of Agriculture, Agricultural Marketing Service:

Hogs (Soft & Oily not quoted): CHICAGO NAT. STK. YDS. OMAHA KANS. CITY ST. PAUL

### BARROWS AND GILTS:

#### Good-choice:

120-140 lbs.	\$ 9.60@10.10	\$ 9.50@10.10			
140-160 lbs.	10.00@10.60	10.00@10.60	\$10.00@10.40	\$10.15@10.45	\$10.00@10.35
160-180 lbs.	10.35@11.00	10.50@10.80	10.25@10.60	10.35@10.65	10.15@10.55
180-200 lbs.	10.60@11.05	10.70@10.85	10.45@10.75	10.55@10.80	10.50@10.65
200-220 lbs.	10.90@11.15	10.80@10.90	10.65@10.80	10.65@10.85	10.65 only
220-240 lbs.	11.00@11.15	10.80@10.85	10.65@10.80	10.75@10.85	10.65 only
240-270 lbs.	11.00@11.15	10.60@10.85	10.65@10.75	10.75@10.85	10.50@10.65
270-300 lbs.	10.90@11.10	10.45@10.75	10.50@10.75	10.70@10.85	10.30@10.60
300-330 lbs.	10.75@11.00	10.35@10.60	10.35@10.60	10.60@10.75	10.25@10.55
330-360 lbs.	10.55@10.80	10.25@10.45	10.25@10.45	10.50@10.70	10.20@10.45

#### Medium:

160-220 lbs.	10.10@10.90	10.00@10.65	10.00@10.50	10.25@10.75	10.00@10.50
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### SOWS:

#### Good and choice:

270-300 lbs.	10.30@10.50	10.20@10.30	10.00@10.25	9.85@10.10	9.90@10.00
300-330 lbs.	10.10@10.35	10.15@10.30	9.90@10.15	9.85@10.10	9.85@ 9.90
330-360 lbs.	9.75@10.15	9.85@10.20	9.75@10.00	9.75@10.00	9.80@ 9.90

#### Good:

360-400 lbs.	9.60@ 9.85	9.60@10.00	9.60@ 9.90	9.65@ 9.90	9.65@ 9.90
400-450 lbs.	9.25@ 9.65	9.35@ 9.85	9.50@ 9.75	9.40@ 9.75	9.45@ 9.80
450-500 lbs.	9.10@ 9.40	9.15@ 9.60	9.40@ 9.60	9.25@ 9.65	9.35@ 9.65

#### Medium:

250-500 lbs.	8.75@ 9.75	8.85@ 9.85	9.00@ 9.65	9.25@ 9.90	9.25@ 9.80
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### PIGS (Slaughter):

Med. & good, 90-120 lbs.	9.15@ 9.75	9.25@ 9.60			
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### Slaughter Cattle, Vealers and Calves:

#### STEERS, choice:

750-900 lbs.	12.25@12.75	12.00@12.50	11.75@12.25	11.75@12.50	11.75@12.50
900-1100 lbs.	12.00@12.75	12.00@12.50	11.60@12.25	11.75@12.50	11.50@12.50
1100-1300 lbs.	11.50@12.50	11.75@12.25	11.35@12.25	11.25@12.50	11.00@12.25
1300-1500 lbs.	11.00@12.25	11.50@12.00	11.00@11.75	10.75@12.00	10.75@11.75

#### STEERS, good:

750-900 lbs.	11.25@12.25	11.00@12.00	10.75@11.75	10.50@11.75	10.75@11.75
900-1100 lbs.	11.00@12.00	10.75@12.00	10.50@11.75	10.50@11.75	10.50@11.75
1100-1300 lbs.	10.75@11.50	10.75@11.50	10.25@11.50	10.25@11.75	10.25@11.00
1300-1500 lbs.	10.50@11.50	10.50@11.50	10.25@11.25	10.25@11.25	10.00@11.00

#### STEERS, medium:

750-1100 lbs.	9.50@11.25	9.25@10.75	9.25@10.75	9.00@10.50	9.25@10.25
1100-1300 lbs.	9.00@11.00	9.25@10.75	9.25@10.50	9.00@10.50	9.00@10.25

#### STEERS, common:

750-1100 lbs.	8.00@ 9.50	8.00@ 9.25	7.50@ 9.25	7.75@ 9.00	7.50@ 9.25
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### STEERS, HEIFERS AND MIXED:

Choice, 500-750 lbs.	12.00@12.75	11.75@12.50	11.50@12.25	11.50@12.25	11.50@12.25
Good, 500-750 lbs.	11.00@12.25	10.50@11.75	10.50@11.50	10.25@11.50	10.50@11.50

### HEIFERS:

Choice, 750-900 lbs.	12.00@12.75	11.75@12.50	11.50@12.00	11.50@12.60	11.25@12.25
Good, 750-900 lbs.	10.50@12.00	10.50@11.75	10.25@11.50	10.25@11.50	10.00@11.50
Medium, 500-900 lbs.	8.50@11.00	8.25@10.50	8.50@10.25	7.75@10.25	8.25@10.00
Common, 500-900 lbs.	7.00@ 8.50	7.00@ 8.25	7.25@ 8.50	7.00@ 7.75	7.00@ 8.00

### COWS, all weights:

Good	8.50@ 9.25	8.00@ 8.75	8.00@ 9.00	7.75@ 8.75	8.00@ 8.75
Medium	7.25@ 8.50	7.00@ 8.00	7.25@ 8.00	7.25@ 7.75	7.25@ 8.00
Cutter and common	6.00@ 7.50	6.00@ 7.00	6.00@ 7.25	5.75@ 7.25	6.00@ 7.25
Canner	5.00@ 6.25	4.75@ 6.00	4.75@ 6.00	4.75@ 5.75	5.00@ 6.00

### BULLS (Ylgs. Excl.), all weights:

Beef good	8.75@ 9.50	8.75@ 9.00	8.85@ 9.25	8.40@ 8.65	8.50@ 9.00
Sausage, good	9.00@ 9.50	8.50@ 8.75	8.50@ 9.00	8.40@ 8.65	8.50@ 9.00
Sausage, medium	8.00@ 9.00	8.00@ 8.50	7.75@ 8.50	7.75@ 8.40	7.75@ 8.50
Sausage, cutter and com.	7.25@ 8.25	6.50@ 8.00	7.00@ 7.75	6.25@ 7.75	7.00@ 7.75

### VEALERS, all weights:

Good and choice	13.00@14.50	12.50@13.75	10.50@12.50	11.00@13.00	11.00@13.50
Common and medium	9.50@13.00	10.25@12.50	8.00@10.50	8.00@11.00	8.00@11.00
Cull	7.00@ 9.50	6.50@10.25	6.00@ 8.00	6.50@ 8.00	5.50@ 8.00

### CALVES, 400 lbs. down:

Good and choice	8.50@10.00	9.00@11.25	10.00@11.50	9.50@11.00	9.50@11.00
Common and medium	7.25@ 8.50	7.50@ 9.00	7.50@10.00	7.50@ 9.50	8.00@ 8.50
Cull	6.00@ 7.25	6.00@ 7.50	6.00@ 7.50	6.00@ 7.50	5.50@ 8.00

### Slaughter Lambs and Sheep:

#### SPRING LAMBS:

Good and choice*	11.50@11.85	10.85@11.25	11.50@12.00	11.00@11.50	11.00@11.25
Medium and good*	10.50@11.35	9.75@10.75	10.50@11.40	9.75@10.75	9.25@10.75
Common	8.75@10.25	8.25@ 9.50	8.75@10.50	8.50@ 9.50	8.25@ 9.25

### YLG. WETHERS (Shorn):

Good and choice*	9.00@ 9.75	9.25@ 9.75	9.00@ 9.75	9.00@ 9.65	
Medium*	8.00@ 8.75	8.00@ 9.00	7.50@ 9.00	8.00@ 8.75	

### EWES (Shorn):

Good and choice	4.50@ 5.50	4.25@ 5.00	3.75@ 5.20	4.25@ 5.25	4.25@ 5.25
Common and medium	3.00@ 4.50	2.50@ 4.25	2.50@ 3.75	3.00@ 4.25	2.75@ 4.25

\*Quotations based on animals of current seasonal market weights and wool growth. Shorn animals with less than 60 days wool growth quoted as shorn. \*Quotations on slaughter lambs of good and choice and of medium and good grades, as combined, represent lots averaging within the top half of the good and the top half of the medium grades, respectively.

## CHICAGO PACKER PURCHASES

Purchases of livestock in Chicago by  
the principal packers for the first three  
days this week were 22,006 cattle, 2,478  
calves, 25,584 hogs and 7,803 sheep.

## PACIFIC COAST LIVESTOCK

Receipts for 5 days ended Oct. 3:

	Cattle	Calves	Hogs	Sheep
Los Angeles	6,317	3,023	2,674	758
San Francisco	850	55	2,500	3,100
Portland	2,750	465	3,570	3,280

## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, October 4, 1941, as reported to The National Provisioner:

### CHICAGO

Armour and Company, 4,873 hogs; Swift & Company, 4,519 hogs; Wilson & Co., 3,036 hogs; Western Packing Co., Inc., 1,804 hogs; Agar Packing Co., 1,020 hogs; Shippers, 5,925 hogs; Others, 19,543 hogs.  
Total: 42,003 cattle; 3,714 calves; 46,220 hogs; 15,226 sheep.

### KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	4,222	434	3,418	8,075
Cudahy Pkg. Co.	2,638	360	1,788	4,624
Swift & Company	3,007	398	3,069	4,726
Wilson & Co.	2,717	740	2,333	2,125
Indep. Pkg. Co.	1,271	...	400	...
Kornblum Pkg. Co.	1,271	...	...	...
Others	6,539	174	1,458	421
<b>Total</b>	<b>20,394</b>	<b>2,108</b>	<b>12,464</b>	<b>14,971</b>

### OMAHA

	Cattle and Calves	Hogs	Sheep
Armour and Company	6,545	4,855	5,738
Cudahy Pkg. Co.	4,894	5,068	5,071
Swift & Company	4,562	2,898	2,448
Wilson & Co.	1,856	2,657	2,402
Others	...	6,415	...
<b>Total</b>	<b>20,946</b>	<b>19,880</b>	<b>15,657</b>

Cattle and calves: Eagle Pkg. Co., 12; Greater Omaha Pkg. Co., 95; Geo. Hoffman, 59; Lewis Pkg. Co., 635; Nebraska Beef Co., 766; Omaha Pkg. Co., 227; John Roth Pkg. Co., 145; So. Omaha Pkg. Co., 801; Lincoln Pkg. Co., 349.  
Total: 20,946 cattle and calves; 19,880 hogs; 15,657 sheep.

### EAST ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour and Company	4,168	2,531	9,080	5,912
Swift & Company	5,002	2,643	8,942	5,081
Hunter Pkg. Co.	1,654	62	4,732	1,047
Hell Pkg. Co.	...	...	2,806	...
Krey Pkg. Co.	...	...	4,800	...
Laclede Pkg. Co.	...	...	2,570	...
Sieloff Pkg. Co.	...	...	1,345	...
Shippers	8,178	2,024	11,488	112
Others	3,253	1,091	2,521	691
<b>Total</b>	<b>22,255</b>	<b>8,351</b>	<b>47,844</b>	<b>12,843</b>

### ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift & Company	2,405	312	7,673	5,887
Armour and Company	2,622	343	5,547	3,355
Others	2,136	103	596	906
<b>Total</b>	<b>7,163</b>	<b>758</b>	<b>13,816</b>	<b>10,148</b>

Not including 325 cattle, 3,440 hogs and 4,183 sheep bought direct.

### SIOUX CITY

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	3,710	53	4,697	3,808
Armour and Company	3,505	26	4,985	3,006
Swift & Company	2,795	47	2,636	3,522
Shippers	4,724	48	2,430	1,690
Others	248	2	21	...
<b>Total</b>	<b>15,282</b>	<b>176</b>	<b>14,469</b>	<b>12,035</b>

### OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	3,087	1,872	2,170	596
Wilson & Co.	2,152	1,852	1,114	641
Others	235	10	1,252	2
<b>Total</b>	<b>5,474</b>	<b>3,734</b>	<b>5,536</b>	<b>1,239</b>

Not including 815 cattle and 1,182 hogs bought direct.

### WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	873	414	2,966	1,205
Wichita D. B. Co.	22	...	...	...
Dunn-Osterlag	109	...	54	...
Fred. W. Dold	171	...	511	...
Sundowner Pkg. Co.	50	...	124	...
Excel Pkg. Co.	468	...	...	...
Others	2,764	...	313	530
<b>Total</b>	<b>4,462</b>	<b>414</b>	<b>3,968</b>	<b>1,736</b>

Not including 26 cattle, 83 calves, 1,177 hogs and 1,266 sheep bought direct.

### DENVER

	Cattle	Calves	Hogs	Sheep
Armour and Company	1,168	100	1,935	17,347
Swift & Company	1,483	241	1,801	22,020
Cudahy Pkg. Co.	988	48	1,316	2,268
Others	1,713	207	1,019	80,323
<b>Total</b>	<b>5,352</b>	<b>596</b>	<b>6,071</b>	<b>71,958</b>

### FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour and Company	3,113	1,948	1,363	1,650
Swift & Company	2,737	2,161	1,452	1,758
Blue Bonnet Pkg. Co.	256	40	474	2
City Pkg. Co.	306	14	653	...
Rosenthal Pkg. Co.	48	12	22	...
<b>Total</b>	<b>6,460</b>	<b>4,175</b>	<b>3,964</b>	<b>3,410</b>

### ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour and Company	3,668	2,362	14,316	4,670
Cudahy Pkg. Co.	710	1,318	...	5,245
Riffin & Son	876	13	...	...
Swift & Company	6,121	3,403	20,149	7,586
Others	5,216	533	...	...
<b>Total</b>	<b>16,591</b>	<b>7,654</b>	<b>34,465</b>	<b>15,501</b>

### INDIANAPOLIS

	Cattle	Calves	Hogs	Sheep
Kingan & Co.	2,100	1,056	21,798	3,788
Armour and Company	731	818	2,968	...
Hilgemeier Bros.	...	...	67	...
Stumpf Bros.	...	...	152	...
Stark & Wetzel	186	29	675	...
Wabnitz and Deters	80	55	283	88
Mass Hartman Co.	67	11	...	...
Shippers	2,069	1,068	19,043	4,761
Others	1,084	475	222	1,337
<b>Total</b>	<b>6,346</b>	<b>3,011</b>	<b>45,808</b>	<b>9,974</b>

### CINCINNATI

	Cattle	Calves	Hogs	Sheep
S. W. Gall's Sons	...	31	...	440
E. Kahn's Sons Co.	...	246	9,794	1,846
Lohrey Packing Co.	1	...	307	...
H. H. Meyer Pkg. Co.	29	...	3,729	...
J. Schlachter	127	137	...	62
J. & F. Schroth P. Co.	19	...	2,692	...
J. P. Steiger Co.	343	272	...	20
Shippers	820	1,710	1,856	...
Others	1,497	740	698	358
<b>Total</b>	<b>3,521</b>	<b>1,428</b>	<b>18,930</b>	<b>4,582</b>

Not including 894 cattle, 170 sheep and 6,213 hogs bought direct.

### RECAPITULATION

	Week ended Oct. 4	Prev. week	Cor. week, 1940
Chicago	42,603	44,284	32,080
Kansas City	20,394	19,486	18,127
Omaha	20,946	18,706	15,507
East St. Louis	22,255	18,787	23,337
St. Joseph	7,163	7,487	6,341
Sioax City	15,282	14,109	5,799
Oklahoma City	5,494	6,814	4,066
Wichita	4,462	6,070	2,255
Denver	5,352	4,582	4,292
St. Paul	16,591	16,608	13,025
Milwaukee	3,620	2,963	3,766
Indianapolis	6,346	6,246	5,036
Cincinnati	3,521	3,983	3,759
Ft. Worth	6,460	6,686	5,642
<b>Total</b>	<b>180,459</b>	<b>176,801</b>	<b>143,632</b>

### HOGS

	Week ended Oct. 4	Prev. week	Cor. week, 1940
Chicago	46,220	46,441	51,623
Kansas City	12,464	12,051	15,776
Omaha	19,880	16,468	19,442
East St. Louis	47,844	42,362	47,359
St. Joseph	13,816	14,231	15,518
Sioax City	14,469	13,970	10,777
Oklahoma City	5,536	7,553	8,771
Wichita	3,968	4,535	6,191
Denver	6,071	5,303	5,994
St. Paul	34,465	29,904	34,193
Milwaukee	10,125	9,062	8,869
Indianapolis	45,808	43,355	49,530
Cincinnati	18,930	18,541	24,119
Ft. Worth	3,964	4,000	6,972
<b>Total</b>	<b>283,569</b>	<b>267,794</b>	<b>305,134</b>

### SHEEP

	Week ended Oct. 4	Prev. week	Cor. week, 1940
Chicago	15,226	18,442	17,188
Kansas City	14,971	15,341	28,321
Omaha	15,657	16,946	13,809
East St. Louis	12,843	12,730	16,630
St. Joseph	10,148	12,556	14,154
Sioax City	12,035	13,654	7,180
Oklahoma City	1,239	1,225	2,839
Wichita	1,736	2,018	2,293
Denver	71,958	79,823	49,169
St. Paul	15,501	17,417	21,108
Milwaukee	1,900	1,972	2,219
Indianapolis	9,974	11,803	8,308
Cincinnati	4,582	5,378	5,665
Ft. Worth	3,410	3,185	6,223
<b>Total</b>	<b>191,180</b>	<b>212,490</b>	<b>195,116</b>

\*Cattle and calves. †Not including directs.

## ST. LOUIS HOGS IN SEPT.

Receipts, weights and range of top prices for hogs at St. Louis National Stock Yards, Ill., for September, 1941, with comparisons, reported by H. L. Sparks & Co., were:

	Sept., 1941	Sept., 1940
Total receipts	198,688	225,048
Average weight, lbs.	224	222
Top prices:		
Highest	\$12.25	\$7.50
Lowest	11.10	6.50
Average cost	11.52	6.55

## CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods.

### RECEIPTS†

	Cattle	Calves	Hogs	Sheep
Mon., Sept. 29	17,886	1,687	15,852	1,241
Tues., Sept. 30	8,853	1,304	22,682	10,412
Wed., Oct. 1	10,344	874	14,437	5,476
Thurs., Oct. 2	5,386	942	13,400	12,796
Fri., Oct. 3	1,322	1,015	8,454	3,377
Sat., Oct. 4	500	600	2,200	8,000
<b>*Total this week</b>	<b>44,269</b>	<b>6,428</b>	<b>74,805</b>	<b>47,302</b>
<b>Prev. week</b>	<b>45,796</b>	<b>5,322</b>	<b>69,936</b>	<b>47,733</b>
<b>Year ago</b>	<b>34,533</b>	<b>5,045</b>	<b>78,313</b>	<b>38,469</b>
<b>Two years ago</b>	<b>40,331</b>	<b>6,949</b>	<b>55,591</b>	<b>48,550</b>

### SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Mon., Sept. 29	3,628	82	2,061	134
Tues., Sept. 30	1,094	114	1,137	43
Wed., Oct. 1	3,154	31	417	696
Thurs., Oct. 2	2,100	63	1,017	15
Fri., Oct. 3	1,000	...	1,000	200
Sat., Oct. 4	100	...	100	...
<b>Total this week</b>	<b>11,976</b>	<b>290</b>	<b>5,812</b>	<b>1,293</b>
<b>Previous week</b>	<b>14,112</b>	<b>486</b>	<b>6,072</b>	<b>2,216</b>
<b>Year ago</b>	<b>11,403</b>	<b>424</b>	<b>5,447</b>	<b>2,016</b>
<b>Two years ago</b>	<b>13,916</b>	<b>1,008</b>	<b>5,225</b>	<b>4,280</b>

\*Including 1,635 cattle, 2,842 calves, 28,306 hogs and 33,945 sheep direct to packers.  
†All receipts include directs.

### †OCTOBER AND YEAR RECEIPTS

	October	Year
Cattle	17,552	20,765
Calves	3,431	3,567
Hogs	38,491	59,745
Sheep	29,649	27,118
<b>Total</b>	<b>100,123</b>	<b>141,195</b>

†All receipts include directs.

### WEEKLY AVERAGE PRICE OF LIVESTOCK

## SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 15 centers for the week ended October 4, 1941:

CATTLE			
	Week ended Oct. 4	Prev. week	Cor. week, 1940
Chicago	27,018	27,588	16,089
Kansas City	22,500	21,756	21,013
Omaha	21,446	16,828	15,879
East St. Louis	14,077	11,701	13,080
St. Joseph	6,876	7,092	5,717
Sioux City	10,777	10,220	6,194
Wichita	4,985	6,704	3,251
Philadelphia	2,087	1,755	1,657
Indianapolis	2,309	2,339	1,416
New York & Jersey City	9,851	7,874	5,877
Oklahoma City	9,543	10,389	6,992
Cincinnati	3,521	4,442	3,887
Denver	4,853	4,966	3,785
St. Paul	16,585	16,225	10,083
Milwaukee	3,538	2,871	3,682
Total	159,996	152,830	118,512

\*Cattle and calves. †Not including directs.

HOGS			
	Week ended Oct. 4	Prev. week	Cor. week, 1940
Chicago	86,688	61,948	83,974
Kansas City	38,552	30,627	48,816
Omaha	30,474	28,185	26,878
East St. Louis	60,334	55,270	66,378
St. Joseph	16,933	14,527	18,842
Sioux City	15,900	14,350	18,615
Wichita	5,145	5,803	6,427
Philadelphia	15,977	2,798	15,720
Indianapolis	24,195	20,559	22,353
New York & Jersey City	4,356	36,481	48,787
Oklahoma City	6,718	8,487	11,476
Cincinnati	17,297	15,466	20,249
Denver	6,063	5,778	5,333
St. Paul	24,465	28,904	34,183
Milwaukee	10,081	9,065	8,585
Total	373,198	339,245	434,399

\*Includes National Stock Yards, East St. Louis, Ill., and St. Louis, Mo.

SHEEP			
	Week ended Oct. 4	Prev. week	Cor. week, 1940
Chicago	12,112	14,740	14,462
Kansas City	14,971	15,341	23,321
Omaha	24,269	23,607	21,253
East St. Louis	12,781	12,620	15,754
St. Joseph	13,425	15,281	15,882
Sioux City	12,805	13,744	10,185
Wichita	3,002	3,055	2,293
Philadelphia	3,730	15,317	3,027
Indianapolis	4,601	5,211	2,462
New York & Jersey City	48,984	48,157	47,872
Oklahoma City	1,239	1,225	2,840
Cincinnati	3,843	5,327	2,155
Denver	11,908	11,935	8,578
St. Paul	15,501	17,417	21,108
Milwaukee	1,863	1,854	2,205
Total	185,024	204,831	298,197

†Not including directs.

## CORN BELT DIRECT TRADING

(Reported by U. S. Department of Agriculture, Agricultural Marketing Service)

Des Moines, Ia., October 9.—At the 19 concentration yards and 11 packing plants in Iowa and Minnesota butcher hogs were 20@35c lower and sows 10@25c down compared with last week's close.

Hogs, good to choice:			
160-180 lb.	9.70@10.50		
180-200 lb.	10.25@10.65		
200-270 lb.	10.50@10.80		
270-300 lb.	10.20@10.65		
300-330 lb.	10.10@10.55		
330-360 lb.	10.00@10.45		

Sows:			
330 lbs. down	9.10@ 9.75		
330-400 lb.	9.60@ 9.95		
400-500 lb.	8.90@ 9.45		

Receipts of hogs at Corn Belt markets for week ended Oct. 2, 1941, were as follows:

	This week	Last week
Friday, Oct. 3	23,300	26,100
Saturday, Oct. 4	18,500	27,000
Monday, Oct. 6	26,900	34,000
Tuesday, Oct. 7	30,200	28,000
Wednesday, Oct. 8	20,200	31,400
Thursday, Oct. 9	31,700	23,500

Watch Classified page for bargains in equipment.

## MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Department of Agriculture, Agricultural Marketing Service.)

### WESTERN DRESSED MEATS

		NEW YORK	PHILA.	BOSTON
STEERS, carcass	Week ending October 4, 1941	10,801	2,623	2,862
	Week previous	9,736	3,189	2,633
	Same week year ago	7,842	2,088	2,747
COWS, carcass	Week ending October 4, 1941	1,126	1,409	2,069
	Week previous	756	1,017	2,250
	Same week year ago	767	1,155	3,079
BULLS, carcass	Week ending October 4, 1941	295	927	115
	Week previous	461	908	100
	Same week year ago	452	540	82
VEAL, carcass	Week ending October 4, 1941	19,911	983	382
	Week previous	14,677	1,002	708
	Same week year ago	7,959	951	883
LAMB, carcass	Week ending October 4, 1941	53,819	16,620	18,230
	Week previous	49,498	14,968	23,186
	Same week year ago	40,138	14,658	19,209
MUTTON, carcass	Week ending October 4, 1941	1,455	145	539
	Week previous	1,807	265	604
	Same week year ago	1,908	568	1,586
PORK cuts, lbs.	Week ending October 4, 1941	2,268,225	286,516	273,519
	Week previous	1,890,625	280,993	229,762
	Same week year ago	2,475,685	332,805	403,362
BEEF cuts, lbs.	Week ending October 4, 1941	290,982		
	Week previous	359,771		
	Same week year ago	567,558		

### LOCAL SLAUGHTERS

CATTLE, head	Week ending October 4, 1941	9,851	2,087	
	Week previous	7,874	1,755	
	Same week year ago	5,877	1,657	
CALVES, head	Week ending October 4, 1941	14,949	2,852	
	Week previous	12,693	2,750	
	Same week year ago	13,590	2,656	
HOGS, head	Week ending October 4, 1941	42,592	15,977	
	Week previous	36,481	15,317	
	Same week year ago	49,796	15,720	
SHEEP, head	Week ending October 4, 1941	48,934	3,730	
	Week previous	48,137	4,260	
	Same week year ago	47,796	3,027	

Country dressed product at New York totaled 3,527 veal, 45 hogs and 195 lambs. Previous week 2,964 veal, no hogs and 192 lambs in addition to that shown above.

## WEEKLY INSPECTED KILL

Hog slaughter under federal inspection at 27 packing centers for week ended October 3 was only 22,368 head under last year, totaling 632,800 head against 655,168 head in 1940. Cattle slaughter was 37,206 head more than the 1940 kill of 140,343 head. Sheep and lamb slaughter totaled 304,347 head against 293,862 head in 1940.

Number of animals processed in 27 centers for week ended October 3:

	Cattle	Calves	Hogs	Sheep
New York Area <sup>1</sup>	9,771	14,731	43,562	48,786
Phila. & Balt. <sup>2</sup>	3,551	1,187	25,877	2,324
Ohio-Indiana Group <sup>3</sup>	9,237	4,293	57,250	12,652
Chicago <sup>4</sup>	33,683	7,836	80,688	59,705
St. Louis Area <sup>5</sup>	16,457	10,980	60,334	20,691
Kansas City	16,796	5,379	38,552	21,847
Southwest Group <sup>6</sup>	20,576	8,917	32,850	23,752
Omaha	17,582	780	30,474	29,199
Sioux City	10,062	104	15,900	16,609
St. Paul-Wisc. Group <sup>7</sup>	23,479	19,963	97,231	24,953
Interior Iowa & So. Minn. <sup>8</sup>	16,355	5,547	143,992	43,829
Total	177,549	79,746	632,800	304,347
Total prev. week	169,672	72,297	537,618	293,661
Total last year	140,343	75,197	655,168	293,862

<sup>1</sup>Includes New York City, Newark, and Jersey City. <sup>2</sup>Includes Cincinnati and Cleveland, Ohio, and Indianapolis, Ind. <sup>3</sup>Includes Elburn, Ill. <sup>4</sup>Includes St. Louis National Stockyards and East St. Louis, Ill., and St. Louis, Mo. <sup>5</sup>Includes So. St. Joseph, Wichita, Oklahoma City, and Ft. Worth. <sup>6</sup>Includes St. Paul, So. St. Paul and Newport, Minn., and Madison and Milwaukee, Wisc. <sup>7</sup>Includes Albert Lea and Austin, Minn., and Cedar Rapids, Des Moines, Ft. Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, and Waterloo, Iowa. <sup>8</sup>Includes Des Moines, Iowa.

Note: Packing plants included in the above tabulation slaughtered, during the calendar years 1939 and 1940, approximately 74 per cent of the cattle, calves and hogs, and 82 per cent of the sheep and lambs that were slaughtered under federal inspection during those two years.

## CANADIAN LIVESTOCK PRICES

	Week ended Oct. 2	Last week	Same week 1940
Toronto	\$ 9.85	\$ 9.50	\$ 8.65
Montreal	9.25	9.35	8.50
Winnipeg	9.00	9.15	7.75
Calgary	9.00	8.50	7.50
Edmonton	8.75	...	...
Prince Albert	7.85	8.25	6.50
Moose Jaw	8.50	8.50	6.50
Saskatoon	8.35	8.50	7.50
Regina	8.50	8.50	6.50
Vancouver	9.25	9.50	8.00

### VEAL CALVES

Toronto	\$13.50	\$13.50	\$11.50
Montreal	13.50	13.00	11.00
Winnipeg	11.50	11.50	9.00
Calgary	9.50	9.50	8.00
Edmonton	10.00	10.00	...
Prince Albert	9.50	9.50	7.00
Moose Jaw	9.00	9.50	7.75
Saskatoon	10.50	10.50	8.00
Regina	10.00	10.00	8.00
Vancouver	9.50	10.00	8.00

### HOG CARCASSES\*

Toronto	\$14.85	\$14.65	\$12.00
Montreal	14.85	14.85	12.20
Winnipeg	13.60	13.60	11.15
Calgary	13.45	13.45	10.95
Edmonton	13.60	13.60	...
Prince Albert	13.15	13.35	10.90
Moose Jaw	13.30	13.30	10.80
Saskatoon	13.15	13.15	10.80
Regina	13.20	13.35	10.85
Vancouver	14.45	14.45	...

\*Official Canadian hog grades are now on carcass basis, quotations from B1 Grade, Grade A, \$1.00 premium.

### GOOD LAMBS

Toronto	\$11.00	\$11.00	\$ 9.10
Montreal	11.25	10.75	8.75
Winnipeg	9.50	9.50	7.75
Calgary	9.50	9.50	8.00
Edmonton	9.00	9.25	...
Prince Albert	8.50	8.25	6.75
Moose Jaw	9.00	8.75	7.25
Saskatoon	8.65	8.50	7.00
Regina	9.00	9.50	7.25
Vancouver	11.25	11.25	8.50



# CLASSIFIED ADVERTISEMENTS

Advertisements on this page, 10c per word per insertion, minimum charge \$2.00. Position wanted, special rate 7c per word, minimum charge \$1.40. Count address or box number as four words. Headline 70c extra. 70c per line for listings.

## Position Wanted

**MANAGER OR SUPERINTENDENT.** Operated medium and large plants successfully, practical, excellent record, handle costs, labor, product, general results, references. W-319, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

**EXPERIENCED SALESMAN:** For packing house or sausage plant. Have bought livestock for a good many years. Single and willing to go anywhere. W-427, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

**CASING PRODUCTION AND SALES:** Fourteen years' experience processing, selling Hog, Beef, Sheep and Seved Casings. Results guaranteed. W-431, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

## ATTENTION SALES MANAGERS

Do you need a SALESMAN with Sales Management experience to represent you anywhere in Texas? Personally acquainted with every large and small buyer including Chains and Jobbers. Proven record. Age 33. W-433, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

## Wanted

Job of representing on the Eastern Seaboard a responsible Beef, Pork and Provision House on brokerage basis. Shipper must be consistent and above average. WE MEAN BUSINESS. W-437, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

**MANAGER or SALES MANAGER:** Can successfully handle products, costs, labor distribution and profits. Young, aggressive, dependable. Many years' experience medium plant. W-438, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

## Equipment Wanted

### Wanted

Used equipment of all kinds. Complete plants or single units. CHAS. ABRAMS, 68 North Second Street, Philadelphia, Pa. Walnut 6885.

## Men Wanted

**WANTED:** Mechanical or electrical engineering graduate, 25 to 35 years of age, preferably 2 to 3 years' experience, to assist master mechanic in packing plant. Excellent advancement opportunities. W-418, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

**WANTED:** EXPERIENCED FOREMAN, for killing floor of slaughtering plant. Also experienced slaughterhouse butchers for plant located in the extreme South, state age, experience, qualifications and references and salary expected. W-432, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

## Business Opportunities

**MEAT PACKING PLANT FOR SALE:** Located on two railroad sidings in heart of industrial and farming section. Plant fully equipped and ready to go. Come look it over, no reasonable offer will be refused. Plant will be sold at a great sacrifice. Terms can be arranged. Write H. H. Bennett, Box No. 3, Indiana, Pa.

**AGGRESSIVE BROKER WITH GUARANTEED FOLLOWING:** Can use car weekly. Boneless beef, assorted chunks, rounds, tenderloins, strips, clods, trimmings. Large eastern city. W-420, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

**LONG ESTABLISHED PROFITABLE PROVISION BUSINESS:** with annual volume of \$170,000 to \$200,000 is available for sale. Modern fully equipped plant located in most desirable section of New Jersey. Efficiently manned and business can continue without interruption. Full investigation invited. W-428, THE NATIONAL PROVISIONER, 300 Madison Avenue, New York, New York.

**FOR SALE:** Established Wholesale-Retail Meat Market and brick building with two stores, three apartments, modern fixtures, \$110 rent income. Price \$25,000. Inquire at W-434, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

**FOR SALE:** COMPLETE RENDERING PLANT. Good business. 3 winch trucks. Central New York State. 60 to 100 dead stock weekly. W-435, THE NATIONAL PROVISIONER, 300 Madison Avenue, New York, N. Y.

## Equipment for Sale

**INSPECT AT OUR SHOPS,** 335 Doremus Avenue, Newark, N. J., our large stock of equipment, such as Meat Grinders, Stuffers, Kettles, Filter Presses, Lard Rolls, Tankage Dryers, Ice Breakers and Crushers, Mixers, Crushers and Pulverizers, pumps, etc. Send us your inquiries, we desire to serve you. What have you for sale? We buy from a single item to a complete plant. CONSOLIDATED PRODUCTS CO., INC., 14-19 Park Row, New York City, N. Y.

43B BUFFALO Silent Cutter  
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W-422, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

## Used Equipment for Sale

Contents of Sausage Room and Slaughter House of Jos. Obert Plant, Lehigh, Penna. Priced for quick sales. CHAS. ABRAMS, 68 North Second Street, Philadelphia, Pa. Walnut 6885.

## Business Opportunities

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407 So. Dearborn Street, Chicago, Ill.

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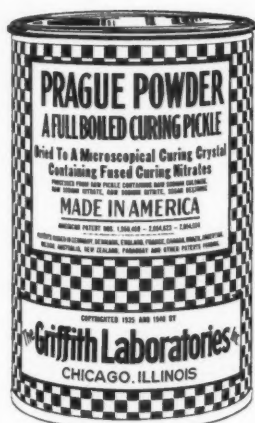


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Pittsburgh, Pa.



# PRAGUE POWDER

Registered U. S. Patent Nos. 2054623, 2054624, 2054625, 2054626



You have found that most of your friends are using PRAGUE POWDER as their cure. You have found them following the Griffith methods and the "Short Time Cure." You have found the artery pumping methods are making strong headway. You are convinced that "Prague Powder Cure," using Prague Powder pickle for pumping, is extending its way into every ham curing establishment. If you do not use Prague Powder for your "SMOKED HAM CURE" you are making a mistake, in our opinion. Prague Powder is fast taking the place of raw nitrite and raw nitrate, or a mechanical mixture. Prague Powder is a pre-prepared dried pickle. The action as a cure is rapid, mild and mellow. We tell you it is better for all purposes. It does not pay

to side-step an issue. If a "Tender Smoked Ham" finds a better market at a better price, we say it would be better for every packer to choose the "Prague Powder Cure" for flavor and make a better Ham. Every hog that goes across your wheel should show a profit at the end of your sales sheet. It requires good judgment and careful operators to keep this sheet out of the red—many times you are forced to cut corners. We say "produce only the best ham possible." Give it the most pleasing natural ham flavor. Make the style right and your production line will run at top speed.

Our Prague Powder Cure leads the way. Most packers now use our artery pumping method, our Prague Powder Pickle for Pumping and our Dry Rubbing Mixture (on page 16, Prague booklet). We are proud of the Prague cures. Every packer likes PRAGUE POWDER. Every packer approves of PRAGUE POWDER.

We serve from Chicago, Newark and Toronto, Canada.

We have taken a long forward look.

We believe in America's future.

We have built large establishments to make possible better service.

PRAGUE POWDER, going into your Prague Powder Pickle, is a preprepared substance that does not have to change its form on entering the meat, whereas the old style cures, like raw saltpetre, raw nitrate, or a mixture of these, have to take on a secondary action before they do their work in meat curing processes.

ARTERY PUMPED



SWEET PICKLE HAM

It is our intention to say Prague Powder Pickles quickly absorbed in the Arteries.

## WE BELIEVE IN ARTERY PUMPING

We believe that PRAGUE POWDER Pickle is the best pumping pickle. It has the power of deep penetration and leaves no bitterness, like salt; and no shortening effect like nitrite.



ADD 10% TO  
GREEN WEIGHT  
THEN SMOKE  
IT OUT

STAINLESS  
MATERIAL  
NO CORROSION

We Say All Boiled Hams Should Be Canned  
The "Prague Powder Pickle Method" Is O. K.  
The "Prague Dry Method" Is O. K.

Griffith's "Cold  
Pack Ham" Is  
Profitable

This style canned ham has a strong appeal. You should make this ham. Ask our salesman how it is done. Packed direct from the Pickle Cellar.



## We Are Meat Curing Specialists

We have many years of practical experience in packinghouse problems.

We have ten years of artery pumping experience, making the "regular smoked ham."

We have trained men in every department of packinghouse practice.

These are times when you need to avail yourselves of a quick turnover. We cannot tell the price of hogs from day to day. However, we do know that merchandise moving in a regular free flowing channel will make more profit than stagnant meats in cellars. We want you to see the future—listen to what we have to say. We believe you can improve your method of merchandising.

# THE GRIFFITH LABORATORIES

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**"MY FAMILY LIKES  
DRY SAUSAGE, WINTER  
AND SUMMER....AND  
I ALWAYS BUY  
CIRCLE U!"**



**AND** there are thousands of women who do just that!

The excellent quality and flavor of Circle U dry sausage has won for it many friends. That, plus its established prestige over a period of years, is why Circle U offers a new source of increased profits for Packers, Wholesalers, Provisioners and Manufacturers.



**"LOTS OF MY  
CUSTOMERS  
SAY THAT!"**

Because we are specialists in our field, we can offer you the "tops" in product and consistent quality—without a large investment on your part. And we have a kind of dry sausage for every taste preference.

For more information on how the Circle U line can help you, write to

**OMAHA PACKING COMPANY • CHICAGO**



